



# Spare ribs

Рецепт від V-ZUG AT



готування	30 хв
Час	8 годин 15 хв
готування	
Порції	4
Прилад	Combair-Steam SL з 2017

## Marinade

- 4 cloves of garlic
- 5 cm ginger
- 1 onion
- 250 ml apple juice
- 200 ml maple syrup
- 10 g fleur de sel
- 100 g unrefined sugar
- 100 g sugar
- 10 g smoked paprika powder
- 5 g pepper
- 1 sprig of rosemary, needles

Peel and crush the cloves of garlic. Peel and finely chop the onion. Sweat the garlic and onion in a little oil in a frying pan. Peel and finely chop the ginger. Pull the rosemary needles from the sprig.

For the marinade, purée all the ingredients together.

## Spare ribs

- 2 kg spare ribs, lean, veal

Put the spare ribs and the marinade into a vacuum bag, vacuum seal on level 2 and leave to marinate in the refrigerator for about 24 hours.

Place the bag in the perforated cooking tray and put it into the cold cooking space. Cook.

**Технологія приготування Vacuisine до досягнення в робочій камері 65 °C (не довше 8 годин)**

When the spare ribs are cooked, cut open the bag, pour the juices into a saucepan and reduce to a syrup.

Cover the baking tray with baking paper and lay the spare ribs on it.

**Прилад розігривається**





**Розігріти робочу камеру до 230 °С Гаряче повітря**

Brush the spare ribs with half of the syrup. Put the tray into the preheated cooking space.  
Cook.

**Засунути страву для готування**

**Гаряче повітря 230 °С протягом 8 хв**

Brush the spare ribs again with the syrup.

**Збризкувати**

**Гаряче повітря 230 °С протягом 7 хв**

Serve the spare ribs with chips.

## Акcesуари

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Perforated cooking tray

Baking tray

Vacuum bag

## Додаткова інформація

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Складено

11.12.2019

