

# RECIPE

## CRAFT/INDUSTRY

### THE RIPPER – Pork Belly Ribs Sous Vide



#### material combination:

belly pork spare-ribs

#### RAPS products per kg mass:

**30-35 g THE RIPPER – Sous-vide Rinder- & Schweinerippen**  
**Art.Nr.: 30908**

**Ev. 10-20 g vegetable oil**

#### Production:

1. Mix spare ribs with seasoning and oil for 5-15 minutes.
2. Pack individually under vacuum.
3. Cook at 68 °C for 12-16 hours.

#### Preparation:

Fry for 20-25 min at 200-220 °C in the oven.

OR

Fry on the grill until the meat has a nice colour.