

RECIPE

CRAFT/INDUSTRY

THE RIPPER - Spare Ribs Sous Vide



material combination:

spare ribs of pork

RAPS products per kg mass:

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

Ev. 10-20 g vegetable oil

Production:

1. Mix spare ribs with seasoning and oil for 5-15 minutes (can also be done in a tumbler).
2. Vacuum packaging (Bags must be suitable for cooking).
3. Let it infuse at least overnight.
4. Cook at 70 °C for 8-10 hours.

Preparation:

- Fry for 10-25 min at 200-220 °C in the oven.
OR
- Fry on the grill until the meat has a nice colour.