

# Beer-roasted pork ribs

Cuisine: **Czech**  
Food category: **Pork**



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Company: **Retigo**





## Program steps


Preheating: 180 °C


1


 Combination


 50 %

 Termination by time

 01:10 hh:mm

 155 °C

 80 %



| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| ground red pepper                     | 25    | g    |
| ground hot pepper                     | 25    | g    |
| salt                                  | 40    | g    |
| tomato puree                          | 35    | g    |
| mixed peppercorns                     | 5     | g    |
| she yawned                            | 35    | g    |
| dark beer                             | 300   | g    |
| 5 tbsp vegetable oil                  | 70    | g    |
| garlic                                | 35    | g    |
| onion                                 | 0     | g    |
| pork ribs                             | 5000  | g    |

Directions

Mix the listed spices (crushed pepper, etc.) in oil, add jam, beer and mix again. Finely chop the garlic and onion into the marinade prepared in this way.

Brush the ribs with the finished marinade in an enameled GN and bake on the specified program.

Place the food in a preheated convection oven.

| Nutrition and allergens  |           |
|--|-----------|
| Allergens:<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, C, D, E, K, Kyselina listová |           |
| Nutritional value of one portion   | Value     |
| Energy   | 1776.5 kJ |
| Carbohydrate   | 7.2 g     |
| Fat  | 162.7 g   |
| Protein  | 76.2 g    |
| Water  | 0 g       |

## Recommended accessories



Enameled GN  
container