


Beer-roasted pork ribs

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



Author: **Vlastimil Jaša**


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: Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn 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