

Low-Cooked Lamb Ribs

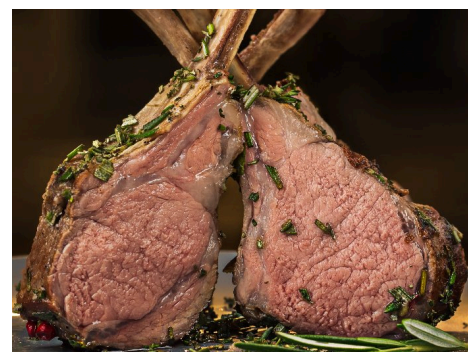
Cuisine: **Chinese**

Food category: **Lamb/Mutton**



Author: **Gary CHIU**

Company: **Retigo Asia**



Program steps

Preheating: **65 °C**

1	Steaming		Termination by time	02:00 hh:mm	50 °C	+ 80 %	
2	Combination	30 %	Termination by time	02:00 mm:ss	250 °C	+ 90 %	

Ingredients - number of portions - 10

Name	Value	Unit
lamb ribs	1	kg

seasoning recipe

Name	Value	Unit
olive oil	300	ml
freshly ground black pepper, ground	5	g
sea-salt	3	g
bay leaf	2	g
rosemary	3	g
garlic	10	g
dry white wine	100	ml
president's cream	50	g
dried shallots	10	g

Nutrition and allergens

Allergens:

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

Vitamins: A, B, B6, C, D, E, K

Nutritional value of one portion	Value
Energy	167.5 kJ
Carbohydrate	1.3 g
Fat	8.1 g
Protein	20.3 g
Water	0 g

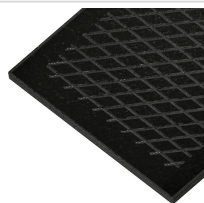
Directions

- ◇ Put the lamb ribs (2 ribs, thickness 5cm) in a vacuum bag after seasoning and massage, pour in oil and spices and vacuum
- ◇ Refrigerate and marinate for at least 3 hours before making, do not stack and press when storing
- ◇ Before low-temperature steaming, put the vacuum bag at room temperature in advance, and then start to make more accurate
- ◇ Shufei completes direct frying and roasting without refrigeration to cool down, avoiding blood loss and heat inside and outside
- ◇ Adsorb surface moisture before frying, the drier the surface, the better the coloring effect
- ◇ Preheat the frying pan, quickly fry the lamb ribs, and the cut surface will be evenly pink

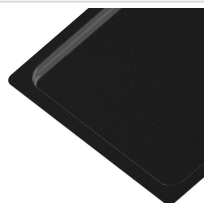
Recommended accessories



Vision Grill Diagonal



Vision Grill



Vision Bake



Vision Express Grill