



## Consejo del chef

For an extra touch, serve the ribs with the sauce and a mixture of roasted peanuts and fresh chives for extra flavour and texture.

## Raciones para 2

Extra virgin olive oil

Salt

**1 Tablespoon** Black ground pepper

**3 Tablespoons** Paprika

**½ Tablespoon** Cumin

**1 Tablespoon** Oregano

**1 Teaspoon** Ground ginger

**1 Teaspoon** Ground garlic

Soy sauce

**3 Tablespoons** Brown sugar

Pork rib rack

**2** Potatoes

Butter

**80 ml** Cooking cream

Pepper

Chives

Roasted peanuts

**1** For the ribs, combine olive oil with salt, spices, soy sauce, and sugar in a bowl. Clean the rib rack, cut it in half or into three parts, and coat with the mix.

**2** Place the ribs in zip-lock bags, vacuum seal them, and cook them in the steam oven at 74 °C for 12 hours. Remove the ribs from the bags and cook them again at 170 °C for 20 minutes without steam to brown them. Reduce the sauce to cover the ribs later.

**3** Place the ribs in zip-lock bags, vacuum seal them, and cook them in the steam oven at 74 °C for 12 hours. Remove the ribs from the bags and cook them again at 170 °C for 20 minutes without steam to brown them. Reduce the sauce to cover the ribs later.

# Chef's Notes

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<https://cookinglovers.teka.com/en/receta/costillas-a-baja-temperatura/>

