



## 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/>

