



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.

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Chef's Notes

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

