



## Consejo del chef

Serve with baked potatoes and lettuce to taste.

## Raciones para 2

**500 gr** Pork ribs

Baked potatoes

Lettuce (as a side dish)

**1** Teaspoon of smoked paprika

**1/2** Teaspoon of cumin

Salt

Pepper

Extra virgin olive oil

**150 ml** Espresso coffee

**60 gr** Honey

**1** Tablespoon of ketchup

**1** Teaspoon of Sriracha

**30 ml** Soy sauce

- 1** For the ribs, mix together in a bowl the olive oil with salt, pepper, cumin, and paprika. Rub the washed ribs with this mix and wrap them with aluminium foil. Cook for two hours at 120 °C in the oven.
- 2** Meanwhile, make the coffee barbecue sauce. Put all the ingredients in a saucepan, blend well, and cook on low-medium heat for 20 minutes until it reduces and you have a thick sauce.
- 3** After two hours, check the ribs and remove the aluminium foil. Cook for 30 more minutes. Flip the meat over and brush the top with the thick barbecue sauce.
- 4** Raise the oven temperature to the highest setting and cook for 10 minutes more, optionally brushing again.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/costillas-barbacoa-cafe/>

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