



BBQ RIBS WITH COLESLAW



QimiQ BENEFITS

- Binds with fluid - no separation of ingredients
- Acid stable and does not curdle
- Reduces discolouration



15



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE RIBS

3000 g	Canadian baby back ribs
	Salt and pepper
	Chipotle powder
	BBQ sauce glaze

FOR THE COLESLAW

100 g	QimiQ Classic, unchilled
100 g	Salad mayonnaise [50 % fat]
100 g	Sour cream 15 % fat
15 ml	Vinegar
	Salt and pepper
	Sugar
100 g	Spring cabbage, finely sliced
100 g	Carrot(s), julienne
100 g	Apples, peeled , julienne
100 g	Celery, finely sliced
50 g	Spring onion(s), finely sliced
	Flat-leaf parsley, finely chopped

METHOD

1. Remove the skin from the ribs.
2. Mix the spices and seasoning together and rub generously onto the ribs.
3. Bake / grill until a core temperature of 80° C has been achieved and glaze with the BBQ sauce.
4. For the coleslaw, whisk QimiQ Classic smooth.
5. Add the mayonnaise, sour cream and vinegar. Season to taste and mix well.
6. Fold in the vegetables and apple and adjust the seasoning.