



SPICY MARINATED SPARE RIBS



QimiQ BENEFITS

- Can easily be pre-prepared
- Keeps grilled meats moist for longer



15



easy

INGREDIENTS FOR 6 PORTIONS

125 g	QimiQ Classic, unchilled
150 ml	Sunflower oil
40 g	Tomato ketchup
30 ml	Soya sauce
50 ml	Maple syrup
2	Garlic clove(s), finely chopped
	Salt
	Black pepper, ground
2 small pinch(es)	Smoked sweet paprika
1 small pinch(es)	Chilli pepper powder
2	Spare ribs [pork]

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the oil and whisk slowly until the mixture has emulsified.
2. Add the remaining ingredients and mix well. Season to taste.
3. Marinate the ribs and allow to stand for approx. 2-4 hours.
4. Grill covered at 200 °C indirect heat.