

SPICY MARINATED SPARE RIBS



QimiQ BENEFITS

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





15

eas

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.