



# KOREAN BEEF RIBS



## QimiQ BENEFITS

- Creamy consistency
- Longer presentation times without loss of quality
- Quick and easy preparation



25



medium

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Cream Base

**1.2 kg** Beef short ribs

**80 ml** Vegetable oil

## FOR THE MARINADE

**3 g** Chilli powder

**180 ml** Soya sauce

**100 ml** Beef stock

**10 g** Onion(s), dried, chopped

**10 g** Garlic, chopped

**5 g** Sugar

**5 g** Brown sugar

**30 ml** Rice vinegar

**2 g** Black pepper, crushed

**15 ml** Sesame seed oil

## METHOD

1. For the marinade: mix all the ingredients together well. Marinate the ribs for approx. 24 hours.
2. Pan fry the ribs. Add the marinade and allow them to stew covered in the oven.
3. Add the QimiQ Cream Base. Garnish with fresh herbs.