



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.