



SPARE RIBS MARINADE SAUCE WITH PEPPADEW



QimiQ BENEFITS

- Binds with oil
- All natural, contains no preservatives, additives or emulsifiers
- Quick and simple preparation



15



easy

INGREDIENTS FOR 870 G

250 g QimiQ Classic

300 g Sweet peppadew, drained

100 ml Olive oil

50 ml Hot sauce

100 g Honey

50 g Garlic, minced

20 g Chili lime spice

Rosemary

Thyme

Salt and pepper

METHOD

1. Blend the ingredients together in a food processor or Robo coupe until smooth.
2. Set aside one half of the mixture for the sauce.
3. Marinate the ribs with the remaining mixture overnight in the fridge.
4. Cook the ribs over medium heat and brush regularly with the marinade while cooking.
5. Heat the remaining mixture in a saucepan and serve with the ribs as a sauce.