



# KOREAN BEEF RIBS



## QimiQ BENEFITS

- Creamy consistency
- Longer shelf life without loss of quality
- Quick and simple preparation



25



medium

## INGREDIENTS FOR 10 PORTIONS

**200 g** QimiQ Sauce Base

**1.2 kg** Beef short ribs

**80 ml** Vegetable oil

## FOR THE MARINADE

**3 g** Chili powder

**180 ml** Soy sauce

**100 ml** Beef stock

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

**10 g** Garlic, minced

**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 stew covered in the oven
3. Add the QimiQ Sauce Base. Garnish with fresh herbs.