



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.