Hanoi spare ribs



Used bresc products



Bresc Dutch garlic Beemster garlic puree 450g



Bresc Lemongrass puree 450g

Ingredients

10

For the ribs

- 10 pork ribs
- 125 g Bresc Lemongrass puree
- 2 dl soy sauce
- 0.5 dl fish sauce
- 125 g Bresc Beemster garlic puree
- 125 g shallot, chopped
- 65 g 5 spices powder
- 125 g honey
- 125 g sugar
- 0.5 dl sunflower oil
- 25 g red chilli flakes
- Korean barbecue sauce

For the salad

- 2 head iceberg lettuce
- 2 bunch coriander
- 2 bunch mint
- 250 g bean sprouts
- 3 onion
- 3 cucumber
- 3 carrot
- 3 teaspoon sugar
- salt
- 3 lime, grated peel and juice

Preparation method

Make a smooth marinade with the ingredients. Marinate the spare ribs overnight. Preheat the oven to 120 degrees and place the spare ribs on a rack over a tray (to catch the juices). Roast them for about 2 hours. Brush them with the marinade at regular intervals. Grate the carrot, onion and cucumber, add the bean sprouts and marinate them in the grated lime peel, the lime juice, sugar and salt. Chop up the iceberg lettuce and mix the herbs into it. Serve the ribs with the barbecue sauce and the salad.

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