Spare ribs



Used bresc products



Bresc Marinade for pork 1000g



Bresc Soy and black garlic glaze 450g

Ingredients

4

- 4 baby back ribs
- Bresc Marinade for pork
- Bresc Soy and black garlic glaze

Preparation method

Remove the gristle from the part near the bone and marinate the ribs in the Marinade for pork (use 10% of the marinade for a kilo of meat). Seal in a vacuum bag and leave to marinate for 24 hours. Prepare the barbecue for grilling on indirect heat at 110 °C. Place the ribs on the barbecue and leave to cook for 3 hours. Take the ribs off the barbecue, brush a thin layer of Soy and black garlic glaze on them and wrap them in aluminium foil. Put the parcels back on the barbecue for another hour. Unwrap the spare ribs, brush another thin layer of the Soy and black garlic glaze on them, return them to the barbecue for 30 minutes and cook them until their core temperature reaches 88 °C. Remove the ribs from the barbecue and leave to rest for 10 minutes.

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