

## PORK RIBS

### EQUIPMENT

LARGE BAKING TRAY, 2 SMALL MIXING BOWLS, CHEF KNIFE, PASTRY BRUSH

### INGREDIENTS

1 FULL RACK OF BELLY PORK RIBS, 10GM SEA SALT, 5GM GROUND CORIANDER, 5GM GROUND CUMIN, 10GM DRIED CHILLI FLAKES, 5GM HOT SMOKED PAPRIKA, 2GM GROUND BLACK PEPPER, 1 LARGE CLOVE OF GARLIC, 20GM CASTER SUGAR, 50GM SOY SAUCE, 20GM CHINESE COOKING WINE, 20GM WORCESTERSHIRE SAUCE, 50GM TOMATO SAUCE, 30GM HONEY, ¼ BUNCH CHOPPED CORIANDER

### METHOD

MIX THE SALT, DRY SPICES, SUGAR AND CHOPPED GARLIC TOGETHER IN A SMALL BOWL

RUB THE SPICE MIX OVER BOTH SIDES OF THE RIBS AND PLACE THE RIBS ON A PERFORATED TRAY LINED WITH BAKING PAPER. COVER THE TRAY WITH FOIL AND PLACE IN A PRE-HEATED OVEN STEAM SETTING 100 DEGREES FOR 1 HOUR

FOR THE GLAZE MIX ALL THE SAUCES IN A SMALL BOWL AND WHISK TOGETHER TO COMBINE

ONCE THE RIBS HAVE STEAMED PLACE THEM ON A CAKE RACK OVER A SOLID TRAY AND CHANGE THE OVEN SETTING TO 220 DEGREES COMBI MODE

BRUSH OVER THE GLAZE GENEROUSLY AND RETURN TO THE OVEN FOR 12 MINS

REPEAT THIS PROCESS ANOTHER TWO TIMES UNTIL THE RIBS ARE WELL GLAZED AND STICKY.

CUT THE RIBS INTO SINGLE OR DOUBLE RIBS PLACE ON A SERVING PLATE AND SPRINKLE OVER CHOPPED CORIANDER AND SERVE

### HINTS & TIPS

- STEAMING THE RIBS IN THE FIRST STEP ASSISTS IN BREAKING DOWN THE TOUGH MUSCLE CLOSE TO THE BONE, MAKING THE END PRODUCT FALL OFF THE BONE
- THE DRY SPICE MIX CAN BE RUBBER ON THE DAY BEFORE YOU START COOKING AND LEFT IN THE FRIDGE TO "CURE" OVERNIGHT FOR EXTRA STRONG FLAVOUR