

# HONEY AND BOURBON GLAZED WILD BOAR RIBS, MACADAMIA NUT AND NASHI PEAR SALAD

## EQUIPMENT

CHEF'S KNIFE, PERFORATED BAKING TRAY, SOLID BAKING TRAY, MIXING BOWLS, SPOONS, PASTRY BRUSH, MICROPLANE

## INGREDIENTS

1 RACK WILD BOAR RIBS (WITH BELLY), 3GM SMOKED PAPRIKA, 2 CLOVES GARLIC, 15GM DIJON MUSTARD, 30GM BOURBON, 10GM HONEY, 50GM MACADAMIA NUTS, 1 NASHI PEAR, 3 RED RADISH, SALT FLAKES, EXTRA VIRGIN OLIVE OIL

## METHOD

PLACE THE MACADAMIA NUTS ONTO A SOLID TRAY AND INTO THE OVEN COMBI SETTING 180°C FOR 6-8 MINUTES TO TOAST.

IN A SMALL MIXING BOWL PLACE SMOKED PAPRIKA, A GENEROUS AMOUNT OF SALT, FINELY GRATED GARLIC AND 10GM OF DIJON MUSTARD. MIX ALL THESE INGREDIENTS TOGETHER TO A THICK PASTE AND SET ASIDE.

PLACE THE RIBS (BONE SIDE FACING DOWN) ONTO A SHEET OF BAKING PAPER ON A PERFORATED TRAY. SPREAD THE PAPRIKA AND MUSTARD PASTE OVER THE TOP OF THE RIBS AND PLACE ANOTHER SHEET OF PAPER OVER THE TOP AND SET ASIDE.

TO MAKE THE GLAZE MIX THE REMAINING MUSTARD, HONEY AND BOURBON TOGETHER IN A SMALL MIXING BOWL AND SET ASIDE.

ONCE THE NUTS HAVE TOASTED REMOVE THEM FROM THE OVEN. CHANGE THE OVEN SETTING TO STEAM AND PLACE THE RIBS IN THE OVEN 100°C FOR 2 HOURS.

JUILENNE THE NASHI PEAR AND RADISH AND MIX TOGETHER WITH THE NUTS. DRESS THE SALAD WITH EVOO AND SALT AND SET ASIDE.

ONCE THE RIBS HAVE STEAMED REMOVE THE PAPER AND TRANSFER THE RIBS TO A SOLID BAKING TRAY. SET THE OVEN TO GRILL MODE AND BRUSH THE TOP OF THE RIBS WITH ½ OF THE GLAZE. PLACE THE RIBS UNDER THE GRILL FOR 4-5 MINUTES.

REMOVE THE RIBS AND GLAZE AGAIN AND PLACE BACK UNDER THE GRILL UNTIL THE SURFACE IS SLIGHTLY CHARRED.

ONCE DONE REMOVE THE RIBS AND CUT THEM INTO 4-5 PORTIONS. PLACE ON A LARGE SERVING PLATTER WITH THE MACADAMIA NUT SALAD AND SERVE.

## HINTS & TIPS

- WILD BOAR HAS A MUCH STRONGER FLAVOUR THAN PORK AND THE FLESH IS DARKER. WHEN COOKING BOAR TREAT IT AS YOU WOULD PORK AND MATCH IT WITH SIMPLE CRISP AND FRESH SALADS.