

FRIED RIBS WITH LEMON AIOLI




USED BRESC PRODUCTS



Bresc Marinade for pork
1000g

INGREDIENTS

10 

- 2 racks of Iberico spare ribs
- 100 grams of Bresc pork marinade
- 1 litre of tempura batter
- 100 grams of Alioli limón

PREPARATION METHOD

Clean the spare ribs and vacuum seal them together with the marinade. Cook the spare ribs sous vide at 65°C for 24 hours. Allow to cool and separate the ribs from each other. Dip the ribs in the tempura batter and deep fry until golden brown and crispy. Serve with the alioli.