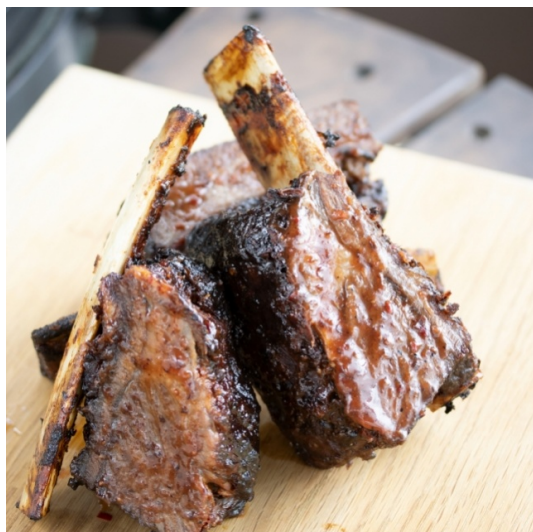


## SHORTRIBS



### USED BRESC PRODUCTS



Bresc Marinade for beef  
1000g



Bresc Plum and ginger  
glaze 450g

### INGREDIENTS

4

- 1 cut of short ribs
- Bresc Marinade for beef
- Bresc Plum and ginger glaze

### PREPARATION METHOD

Remove the gristle from the part near the bone and marinate the ribs in the Marinade for beef (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 short ribs on the barbecue and set the temperature to 92 °C. Remove the short ribs from the barbecue and wrap them in aluminium foil. Leave to rest for 10 minutes, then brush with Plum and ginger glaze. Return them to the barbecue or grill for 10 minutes.