BBQ PORK RIBS WITH ROASTED POTATOES



Menù Ingredients

1100 g. Costine di maiale - Pork ribs - 24F
150 g. Salsa barbecue – Barbecue sauce - E60K
720 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5
q.s. Profumoro - Profumoro Herbs Salt - P81X

Ingredients

Chef: Leonardo Pellacani

Method

For 6 persons.
Remove the pork ribs from the bag and brush them with barbecue sauce, then bake them in the oven at 200°C for 20 minutes until they are golden brown. In the meantime drain the potatoes, cut them into quarters and season them with the Profumoro salt and evoo, lay them on a baking tray and bake at 220°C for about 20 minutes. Cut the ribs into pieces and serve with the roasted potatoes.

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