

## 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.