

BBQ RIBS WITH COESLOW AND POTATO MASH



Menù Ingredients

- 100 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
- 200 g. Costine di maiale - Pork ribs - 24F
- 25 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P
- 30 g. Maionese della casa - Homemade Mayonnaise - EPP
- q.s. Olio extravergine di oliva "Classico" - Extra virgin olive oil "Classic" - EK0X
- q.s. Prezzemolo liofilizzato (Parsley freeze-dried) - 1273

Ingredients

- 25 g. Carots

Chef: Maurizio Ferrari

Method

Serve 1

Prepare the coleslaw salad : combine the Red cabbage, grated carrots, the Mayonnaise and some chopped parsley. Keep in the fridge until it is needed. Mash the Potatoes and season them with oil, salt, pepper and parsley, put them in a mold and leave them in the fridge for a couple of hours. Brush the barbecue sauce over the ribs and heat them up in the microwave for about 2 minutes (use the grill function to brown the meat). Heat the potato for 90 seconds in the microwave. Serve the ribs with the potato timbale and the coleslaw. Finish with a drizzle of extra virgin olive oil and garnish with a sprig of rosemary.