BBQ RIBS WITH COLESLOW 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
30 g. Salsa barbecue – Barbecue sauce - E60K
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 coleslow 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 coleslow. Finish with a drizzle of extra virgin olive oil and garnish with a sprig of rosemary.

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