

CANDIED PORK SPARE RIBS WITH RED WINE AND CIIPOLLINE ONIONS IN BALSAMIC VINEGAR



Chef: Giovanni Pace

Gluten Free

Method

Serve 6

Remove the ribs from the package and rinse them under a running hot water. In a pan, brown the sugar taking care not to move it to prevent it from crystallizing; add the red wine, bay leaf and reduce the mixture by about half. Open the tin of Cipolline onions, removing the oil on top and keep the Balsamic that we will add to the red wine sauce: continue to cook until a syrupy consistency is obtained. Add Cipollin Onions and Ribs in the sauce and keep reduce the sauce for few minutes. Turn of the heat and serve.

Menù Ingredients

1400 g. Costine di maiale - Pork ribs - 24F
24 Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1

Ingredients

1 Bay leaf
150 g. Sugar
400 g. Red wine