

FIG GLAZED PORK RIBS WITH CIPOLLINE ONIONS AND ROSEMARY POTATOES



Chef: Maurizio Ferrari

Method

Serve 1

Cut the Potatoes into wedges, season with oil, Herb Salt and a few sprigs of fresh rosemary. Bake in a pre-heated oven at 200°C until golden brown.

Blend the Fig Sauce and brush it over the Pork Ribs, add a little chopped rosemary, arrange them on a baking sheet with parchment paper with the Baby Onions in Balsamic Vinegar. Bake at 200°C for about 8-10 minutes.

Serve the Ribs with the roasted Potatoes and the Caramelized Baby Onions.

Menù Ingredients

- 100 g. Patate pronte al naturale - Potatoes naturally preserved, ready to serve - Z62
- 30 g. Salsafichi - Salsafichi Fig sauce - TC7
- 350 g. Costine di maiale - Pork ribs - 24F
- N° 3 Cipolline all'aceto balsamico di Modena I.G.P. - Baby onions in Balsamic vinegar of Modena PGI - VW1
- q.s. Olio extravergine di oliva "Classico" - Extra virgin olive oil "Classic" - EK0X
- q.s. Profumoro - Profumoro Herbs Salt - P81X

Ingredients

- q.s. Fresh Rosemary