

## FIG GLAZED PORK RIBS WITH CIPOLLINE ONIONS AND ROSEMARY POTATOES



### 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 - Herbs Salt - P81X

### Ingredients

q.s. Fresh Rosemary

**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.