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## GLAZED PORK SPARE RIBS

WITH TOFFEE SWEET POTATO PUREE

DIFFICULTY

**3/5**

PREP TIME

**50'**

COOK TIME

**3-4HS**

SERVES

**6-8**

### INGREDIENTS

#### For Spare Ribs:

3.5 kg of pork ribs

20 g of coarse salt

black pepper

2 tbsp of cinnamon

#### For the Baste:

1 tablespoon salt

1/2 cup of rum

3 tablespoons brown sugar

1 tablespoon honey

250cc of black beer

#### For the Puree:

8 medium size sweet potatoes

80 gr butter

5 sprigs of fresh oregano

salt

pepper

300 gr of sugar

2500 cc of cream

100 gr of almond

1 scallion

aluminum foil

### PREPARATION

- First, season with salt and pepper the pork ribs, and place on the clamp grill and secure it tightly.
- Then, install the clamp grill on the BBQ02 grill model. Regulate the heat level with the wheel, as we are looking for a slow heat (test by placing the hand close to the grill, and count until 12 without feeling burning sensation).
- Cook for 3 to 4 hours on the bone side, turn and cook on the other side for another 45 minutes.
- In a bowl, place the sugar, honey, mustard, pepper to taste and stout beer. Stir until everything is dissolved with this preparation, and then brush the pork with it every 10-15 min.
- Place the sweet potatoes one by one on an aluminum foil, add 10 g butter, a sprig of oregano, thyme, salt, pepper, and olive. Close the paper and place on the grill for about 40 min.
- In a saucepan, place the sugar and put on the grill. When it turns a golden color, at this time, add the 250 ml of whipping cream and beat to dissolve, return to the heat for a few minutes until it is well dissolved. Finish with a little butter, salt and pepper.
- On the griddle, place 20 cc of olive oil, the almonds, and the salt. Leave them until they turn a tan color.
- When the sweet potatoes are soft, peel them on a chopping board, add 2 tbs of butter and make a mash.
- Pour half of the toffee on the mash, and mix.
- For the plating, place a tablespoon of the puree, a few threads of chopped toasted almonds, and a thread of the toffee.
- Place the pork and finish with a little green onion. enjoy with a very cold beer.