

ROASTED PORK RIBS WITH BARBECUE SAUCE

METHOD

- 01 Cut the onion, carrot and celery into pieces. Put them into a large pot. Then add in the pork ribs, water, black peppercorn, bay leaves and salt. Bring it to a boil with medium heat for 45 minutes. Remove bubbles and grease on top from time to time.
- 02 Put the sugar and water in a pot, then mix well. Simmer to cook the sugar mixture until golden. Turn off the heat and mix the black vinegar and mustard to the mixture. Add mustard seed and smoked paprika and mix into barbecue sauce. Set aside.
- 03 Take out the pork ribs once it is done. Set aside.
- 04 Preheat the Miele Oven to 220°C with the "Fan-Grill" function.
- 05 Place the pork ribs on an oven tray. Brush the barbecue sauce on both side.
- 06 Put the ribs with the tray into the preheated Miele Oven and bake with the same setting for 5 to 7 minutes. Take out and ready to serve.

INGREDIENTS

Pork Ribs	1 pc
Onion	1/2 pc
Carrot	1/2 pc
Celery	2 strips
Black Peppercorn	10 pcs
Bay Leaves	3 pcs
Water	1 L
Salt	1 tbsp

Barbecue sauce

Sugar	80 g
Water	20 ml
Black Vinegar	80 ml
Mustard	2 tsp
Mustard Seed	1 tsp
Smoked Paprika	1 tbsp

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Tips

- Some pork ribs may need more time to cook until tender. Check the meat in process.
- With the "Fan Grill" function, the surface of the ribs turning a nice golden brown rapidly, while keeping the jus with the meat.



1 h



2 persons

自家製醬烤豬肋骨

做法

- 01 把洋蔥、甘筍和西芹切成塊狀，放入大鍋，再加入豬肋骨、水、原粒黑胡椒、香葉及鹽，以中火沸煮約45分鐘，期間定期去除鍋物表面的泡沫和油脂。
- 02 將砂糖加入小鍋，加入水拌勻，然後以細火慢煮糖溶液至金黃色，隨即熄火。然後加入黑醋和芥末拌勻，再加芥末籽及煙燻紅椒粉，拌勻成醬汁備用。
- 03 完成後隔起豬肋骨，備用。
- 04 選用「風扇燒烤」功能預熱Miele焗爐至攝氏220度。
- 05 將豬肋骨放在焗盤上，並於豬肋骨底面及表面塗上燒烤醬。
- 06 將焗盤放入已預熱的焗爐，以相同設定烤焗5至7分鐘。完成後即可取出享用。

材料

豬肋骨	1條
洋蔥	1/2個
甘筍	1/2條
西芹	2條
原粒黑胡椒	10粒
香葉	3片
水	1公升
鹽	1湯匙

自家製燒烤醬

砂糖	80克
水	20毫升
黑醋	80毫升
芥末	2茶匙
芥末籽	1茶匙
煙燻紅椒粉	1湯匙

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貼士

- 豬肋骨肉質各有不同，烹調時請時刻檢查稔軟程度。
- 利用「風扇燒烤」模式，有助熱力均勻傳送至焗爐每個角落，尤其適合烹調有骨食物。



1 小時



2 人份