

## ROASTED PORK RIBS WITH BEAN SAUCE

### METHOD

#### Barbecue bean sauce

- 01 Mix sugar and water in a pot, then cook with low heat until golden. Turn off the heat.
- 02 Add black vinegar and bean sauce and mix well. Then add garlic mash and mix until fine. Set aside.

#### Roasted pork ribs with bean sauce

- 01 Put onion, carrot and celery into a large pot. Then add pork ribs, water, black peppers, bay leaves and salt. Use medium heat to cook for 50 minutes. Remove foam and grease on the top from time to time.
- 02 Take out the pork ribs once it is done. Set aside.
- 03 Preheat a Miele Oven Select "Top Heat" function to 200°C.
- 04 Place the pork ribs on a baking tray. Smear the barbecue bean sauce on both the top and bottom of the ribs.
- 05 Bake the ribs in the preheated Miele Oven with the same setting for 8 minutes. Ready to serve when done.

### INGREDIENTS

Pork Ribs .....	1 pc
Onion (Wedge) .....	1/2 pc
Carrot (Wedge) .....	1/2 pc
Celery (Wedge) .....	2 strips
Black Pepper .....	10 pcs
Bay Leaves .....	Few
Water .....	1 L
Salt .....	2 tbsp

#### Barbecue bean sauce

Sugar .....	6 tbsp
Water .....	Moderate
BlackVinegar .....	30 ml
Bean Sauce .....	40 g
Garlic (Minced) .....	1/2 tsp

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Tips

- Use low heat when cooking the sugar to prevent getting burnt.
- Using "Top Heat" function would allow the surface of the food to get a nice golden brown rapidly, hence to keep the moisture within.



1.5 h



2 persons

# 磨鼓醬烤豬肋骨

## 做法

### 燒烤磨鼓醬

- 01 將砂糖加入小鍋，並加入水拌勻，然後以細火慢煮至金黃色後熄火。
- 02 加入黑醋和磨鼓醬拌勻，再加入蒜蓉拌勻，備用。

### 磨鼓醬烤豬肋骨做法

- 01 將洋蔥、甘荀及西芹放入大鍋，然後加入豬肋骨、水、黑胡椒粒、香葉及鹽，以中火沸煮約50分鐘，並定期去除鍋物表面泡沫和油脂。
- 02 完成後隔起豬肋骨，備用。
- 03 選用「頂部加熱」功能預熱Miele焗爐至攝氏200度。
- 04 將豬肋骨放在焗盤上，並於豬肋骨底面均塗上燒烤磨鼓醬。
- 05 將焗盤放入已預熱的焗爐中，焗8分鐘，完成後即可享用。

## 材料

豬肋骨	1條
洋蔥 (切塊)	1/2個
甘荀 (切塊)	1/2個
西芹 (切塊)	2條
黑胡椒粒	10粒
香葉	適量
水	1公升
鹽	2湯匙

### 燒烤磨鼓醬

砂糖	6湯匙
水	適量
黑醋	30毫升
磨鼓醬	40克
蒜蓉	1/2茶匙

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貼士

- 煮糖時用細火避免煮燻。
- 利用「頂部加熱」功能，只在食物頂部表面加熱，令有汁醬表面更易焦香，減少水份流失。



1.5 小時



2 人份