



Geschmack & Technologie

Spareribs Spice Beast

German guideline:

Recipe number:

ER2500565
04.11.067

Processing sequence:

Season the spare ribs with Spice Beast and coat with the Fine Seasoning Sauce for Currywurst.

Leave to marinate overnight.

The next day, cook in the combi-steamer at + 120 °C with 40 % moisture for 60 minutes.

Requirement according to german guideline:

Raw material:

1,000.00 Schwein - Spareribs

g

1,000.00

g

Cooked ribs can be heated at a medium temperature on the barbecue, in the oven or in the airfryer.

Spices & processing aids:

30.00 g Spice Beast

100.00 g Feine Würzsauce für Currywurst

9085400

540850

Ingredients:

pork meat, water, sugar, spices (contains YELLOW MUSTARD SEED, YELLOW MUSTARD FLOUR), glucose syrup, tomato purée, semolina (rice), salt, modified starch, apple purée, brandy vinegar, acid: E 270 lactic acid, yeast extract, thickening agent: (E 412 guar gum, E 410 locust bean gum), caramel, spice extracts, preservative: (E 202 potassium sorbate, E 211 sodium benzoate)

casing:

Nutrition declaration:

energy value	1.059kJ
sugar	3,3g
energy value	255kcal
polyols	0,0g
fat	18,9g
protein	16,1g
saturates	8,2g
sodium	0,3g
carbohydrate	4,8g
salt	0,8g

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