

# Beer-roasted pork ribs

Cuisine: Czech

Food category: Pork



Author: Vlastimil Jaša

Company: Retigo



## Program steps

Preheating: 180 °C

1 Combination 50 % Termination by time 01:10 hh:mm 155 °C 80 %

## Ingredients - number of portions - 10

Name	Value	Unit
ground sweet paprika	25	g
ground hot pepper	25	g
salt	40	g
tomato puree	35	g
colored pepper	5	g
she yawned	35	g
dark beer	300	g
vegetable oil	70	g
garlic	35	g
onion	0	g
pork ribs	5000	g

## Directions

Mix the listed spices (crushed pepper, etc.) in oil, add jam, beer and mix again. Finely chop the garlic and onion into the marinade prepared in this way.

Brush the ribs with the finished marinade in an enameled GN and bake on the specified program.

Place the food in a preheated convection oven.

## Nutrition and allergens

Allergens:

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, C, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	1776.5 kJ
Carbohydrate	7.2 g
Fat	162.7 g
Protein	76.2 g
Water	0 g

## Recommended accessories



Enameled GN container