



# Short ribs with potato gratin

⌚ 330–360 Min    🍷🍷🍷

## Preparation

- 1 Mix the ingredients into a creamy marinade, rub well into the ribs and place in a closed container in the refrigerator for several hours.

**HINT:** For maximum flavor, marinate overnight!

## Ingredients 6 Portions

♦ = Kotányi Produkte

2 pcs.      Short ribs, beef (approx.  
3 kg [6.62 lbs])

### For the marinade

6 tbsp.      Honey  
6 tbsp.      Tomato puree  
4 tbsp.      Mustard, spicy  
125 ml      Water  
125 ml      Sunflower oil  
6 tbsp.      ♦ Spare Ribs Seasoning Mix

### For the potato gratin

500 g      Potatoes, waxy  
100 g      Leek, chopped  
125 ml      Whipping cream  
125 ml      Sour cream  
2          Eggs  
3 tbsp.      Parmesan, grated  
Oil  
2 tsp.      ♦ Garlic Granules  
2 tsp.      ♦ Parsley, Chopped  
1 pinch    ♦ Nutmeg, Whole  
1 pinch    ♦ Sea Salt, Coarse  
1 pinch    ♦ Pepper Black, Whole

- 2 Preheat the oven to 130°C (356°F) (conventional oven setting). Place the meat in a roasting tin and put in the oven.
- 3 Lightly brown the meat for approx. five minutes. Baste the meat occasionally with the remaining marinade.
- 4 Peel the potatoes and cut them into 3-mm slices. Mix these with the chopped leeks and split them between two dishes that have been greased with oil.
- 5 Mix together the sour cream, cream and parmesan and season to taste with herbs. Then mix in the eggs.
- 6 Pour the mixture over the potatoes. Grill them over indirect heat at 200°C (392°F) for 50 minutes.
- 7 The ribs are cooked when the bones can be pulled out easily.
- 8 Allow the meat to cool, then grill it briefly on both sides to seal in the roasting flavors.
- 9 Place them on a wooden board and slice them with a sharp knife. Serve with crunchy salad, gratin and sauces.

