

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!

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.

Ingredients 6 Portions

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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