



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.

