



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.

