

Spare Ribs with Rosemary Focaccia

120–140 Min

Ingredients 4 Portions

= Kotányi Produkte

For the focaccia

4 Stk.	Spare ribs
4 tbsp.	Sunflower oil
100 ml	Apple juice
20 g	Butter
4 Stk.	Corn on the cob
4 tbsp.	Magic Dust Grill Seasoning Mix
	Sea Salt, Coarse
	Pepper Black, Ground

For the focaccia

400 g	Wheat flour, smooth
200 g	Wheat semolina
1 pkg.	Yeast, dried (7 g)
2 g	Sugar
400 ml	Water, warm
	Olive oil
2	Sprigs of rosemary
50 g	Olives from a jar
2 tsp.	Magic Dust Grill Seasoning Mix
6 g	Sea Salt, Coarse

Preparation

1. Rinse the spare ribs in cold water, pat dry and remove the silverskin from the underside. Combine Kotányi Grill Magic Dust mix with the sunflower oil, rub it onto the spare ribs and allow to infuse wrapped in plastic wrap in the fridge for at least 2 hours (preferably overnight).
2. To make the focaccia: Add the flour, wheat semolina, dried yeast, salt, sugar and Kotányi Grill Magic Dust mix to a bowl and combine. Make a hollow in the middle, then add warm water and a splash of olive oil. Use a fork to slowly bring together the water and flour mixture then knead the dough by hand for 1–2 minutes. Then place the dough on a floured work surface and knead for around 5 minutes and tear (place the dough in front of you then simultaneously move one hand away from your body and one hand toward your body, fold the dough together and repeat.) Place the finished dough in a bowl. Cover and allow to prove for at least 30 minutes. (The longer the better.)
3. Grill the spare ribs for 90 minutes on the grill under indirect heat (around 120°C to 140°C [248°F to 284°F]) with the door closed. Coat with apple juice every 20 minutes. If desired, finish off by grilling quickly under direct heat until crispy. Allow to infuse wrapped in aluminum foil for 10 minutes.
4. To make the focaccia preheat the oven to 200°C (356°F) using the conventional oven setting. Grease a tray with a good splash of olive oil. Shape two round flatbreads by hand out of the risen dough (approx. 1.5-cm thick) and place on the tray. Prick several times with a fork. Press the rosemary and olives into the dough. Finally, season with salt, pepper and a splash of olive oil and bake in the oven for approx. 15 minutes until golden brown.
5. Coat the corn on the cob with butter, season with salt and pepper and grill on all sides.
6. Dish up the spare ribs with the corn on the cob and focaccia and serve. This dish can also be cooked in the oven: Roast for 90 minutes at 140°C (284°F) using the conventional oven setting. Coat with apple juice every 20 minutes. After 90 minutes switch on the grill function and grill until the spare ribs are crispy. Allow to infuse wrapped in aluminum foil for 10 minutes.