

*Oven-baked spare ribs with  
grated mozzarella on jacket  
potatoes and ricotta cream*



*> 30 Min.*



*Elaborate*



## Zubereitung

1. Fry the tomato paste until it turns slightly brown.
2. Peel the onions, chop them up small and fry them.
3. Put the ingredients in a pan and boil them up while stirring constantly, and then season.
4. Place the baby back ribs on a baking tray, coat with the sauce and cook at 140°C for 10 minutes.
5. Coat the spare ribs with the sauce every 10 minutes. Cook for about 60 minutes in total.
6. At the end, sprinkle the spare ribs with **GOLDSTEIG Grated Mozzarella** and leave the mozzarella to melt in the oven at 140°C.
7. Wrap the potatoes with butter, salt and garlic puree in aluminium foil and cook in the oven at 160°C for about 45 minutes.
8. Cut a cross into the potatoes and press it together to make a small flower shape.

### *For the ricotta cream:*

**GOLDSTEIG Ricotta**, with the spices and put the ricotta cream on top of the potatoes.

## Zutaten



### **For 4 people:**

- 4 baby back ribs
- 1 bag **GOLDSTEIG Grated Mozzarella**
- 4 large potatoes
- 40 g butter
- Salt, garlic puree

### **For the spare ribs sauce:**

- 20 g tomato paste
- 30 ml tomato sauce
- 1 onion
- 20 ml ketchup
- 1 pinch of curry
- 1 pinch of bread spice
- 1 garlic puree
- 1 pinch of sugar
- 1 tsp honey
- 20 ml smoked oil
- 1 lemon for zest
- A bit of red Asian curry paste
- A bit of instant stock (with no glutamate or yeast extracts) for seasoning

### **For the ricotta cream:**

- 1 pack of **GOLDSTEIG Ricotta**,
- Sugar, salt, paprika
- Lemon zest

<strong/><strong/>

