

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



Over 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

