

Pork Ribs Glaced In Caramel Tea Gastrique With Roast Potatoes



0 made it | 0 reviews



Matias Palomo

- Sub Category Name
Food
Main Courses
- Recipe Source Name
The Chefs and the Tea Maker - 2014

Used Teas



Caramel

Ingredients

Pork ribs glazed in caramel tea gastrique with roast potatoes

- 800g pork ribs
- 400g onions



- 4 cloves garlic
- Bay leaf
- 1 cup Dilmah Caramel Tea
- 100g sugar
- 200g vinegar

Methods and Directions

Pork ribs glazed in caramel tea gastrique with roast potatoes

- Clean the ribs, season it with bay leaf, salt, and pepper.
- Add onions.
- Put everything into a sous-vide bag and cook it for 6 hours at 85 degrees C.
- Cool down, remove the bones and portion the pork.
- Cut the potatoes in $\frac{1}{4}$ and roast with oil and garlic.

ALL RIGHTS RESERVED © 2025 Dilmah Recipes | Dilmah Ceylon Tea Company PLC Printed From teainspired.com/dilmah-recipes 04/04/2025