

Pork Ribs Glaced In Caramel Tea Gastrique With Roast Potatoes



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- 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 ¼ and roast with oil and garlic.

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