

## Pork Ribs with green Asparagus and Champignons



**eikon® e2s**

**01:00**

This recipe is available for:

- eikon® e2s SP (1000W)
- eikon® e2s HP (2000W)

Accessories:

e1s/e2s Full Size Cooking Tray 32Z4080 (Black), 32Z4100 (Red), 32Z4093 (Green), 32Z4101 (Blue)

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- 275 °C
- Chilled 4°C
- 1 Portion
- Partially Cooked

Stage 1

- 01:00
- 100 %
- 60 %

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### Ingredients

200 g	Pork Ribs
30 ml	Barbecue Sauce
50 g	green Asparagus
50 g	Champignons
1 pinch	Salt & Pepper
0.5 pcs	Lemon

### 1. Food Preparation

Brush the fully pre-cooked Ribs with the Barbecue Sauce. Cut the Champignons in quarters. Season the Champignons and the Asparagus with the Salt, Pepper and Lemon juice. Place all items on the tray.

### 2. Cooking Instruction

Cook as per oven profile.

### 3. Food Serving Instruction

Remove the cooked food from the tray and serve.