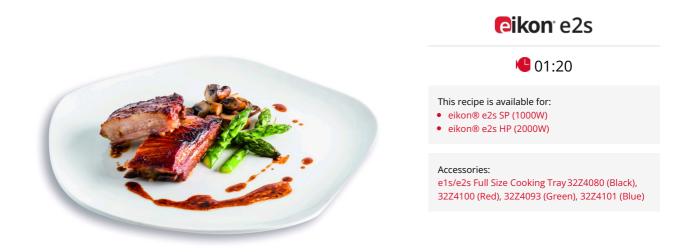


Pork Ribs with green Asparagus and Champignons



	🚺 275 °C	Stage 1
	Chilled 4°C	(<u>)</u> 01:20
	1 Portion	🛞 100 %
	Partially Cooked	\$ 90 %
2		

Ir	ıgr	ec	lie	nts

g	Pork Ribs
ml	Barbecue Sauce
g	green Asparagus
g	Champignons
pinch	Salt & Pepper
pcs	Lemon
	ml g g pinch

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.

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.