



Balsamic Glazed pork ribs, black pepper

Serves 4

(This recipe needs to commence 48 hours before)

INGREDIENTS:

Pork
2 sheets of meaty American style pork ribs
Brine
1 cup sea salt flakes
½ cup caster sugar
5lt water

METHOD:

Bring to a boil dissolving sugar and salt. Cool down over night. Fully submerge the pork ribs in the brine solution for 24 hours. After you have brined your ribs vac seal the ribs into individual sou vide bags. Set your sous vide temperature to 78 degrees and place ribs in the water bath for approximately 18-24hrs. Remove ribs from water bath and allow to cool down. Set your fan forced convection oven to 180 degrees. Slip the ribs out of the sous vide bags onto a wire rack on an oven tray.

Balsamic glaze

INGREDIENTS:

2 cups white balsamic
1 cup caster sugar
2 tablespoons black pepper corns

METHOD:

Combine the balsamic and sugar and whisk over a flame till sugar has dissolved. Bring to a simmer and reduce until the sugar caramelises and your balsamic glaze coats the back of your spoon. Cool down completely. Smash the pepper corns in a mortar and pestle and set aside.

TO SERVE:

Using a pastry brush glaze your ribs all over with the balsamic glaze and then sprinkle on your fresh pepper ground pepper. Put in the oven for 15mins to get them to start to caramelize and brown. Reglaze and repeat the process until your ribs are sticky, browned and caramelised all over. Serve on a platter - Now Eat!!