

Braised beef ribs with tomato

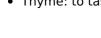
Preparation time: 180 min

Difficulty: Medium

Ingredients

Beef ribs: 600 grBroth: 400 mlGarlic: 1 cloveLaurel: to taste

Pepper: to tasteRed wine: 20 mlSalt: to tasteThyme: to taste



• Onion: 1

Preparation

- 1. Marinate the meat in the extra virgin olive oil, salt and pepper, leave to rest.
- 2. In the mean time, peel and finely chop the onion, cut a garlic clove in half.
- 3. Gently cook the onion and garlic clove in some hot oil and then sear the meat on both sides.
- 4. Continue to cook, add part of the broth, followed by some red wine, simmer and reduce.
- 5. Add the aromatic herbs, complete with the remaining broth and *Pomì* chopped tomatoes.
- 6. Cover the baking tray with tin foil then bake for 170° for 2 and a half hours.
- 7. Once cooked, arrange the ribs on a dish, on the bone, then cover with sauce.



For this recipe we used:

None 10.5 oz

