

# SPARE RIBS WITH GINGER HONEY GRAPEFRUIT SOY AND COFFE

🕒 120 mins    🍷 Difficult



## MATERIALS

### RECOMMENDED NESPRESSO COFFEES



### INGREDIENTS

10 Racks Of Baby Back Spare  
Ribs

FOR THE MARINADE: 140g  
Dijon Mustard; 280g Runny  
Honey; 200ml Light Soy Sauce; 5  
Espresso Servings Of Ristretto;  
2 Chillis, Finely Sliced; 5 Cloves  
Garlic, Finely Grated; 80g  
Ginger, Finely Grated; 400ml  
Grapefruit Juice; 4 Grapefruit,  
Zest Only

FOR THE ONION CHUTNEY: 5  
Spanish Onions, Peeled And  
Very Finely Sliced; 150ml Light  
Soy; 200ml Runny Honey; 100ml  
Cabernet Sauvignon Vinegar;  
50ml Vegetable Oil

### INSPIRATIONS



## HOW TO MAKE !

FOR THE ONION KETCHUP To make the onion ketchup, place the oil into a large pan and set it over a high heat

- Add the onions, a generous pinch of salt and cook, stirring frequently until the onions are caramelised, soft and golden
- Add the soy, vinegar and honey and cook until completely evaporated leaving a rich dark brown sticky sauce in the pan
- Transfer this to a blender and blend to a smooth rich puree
- Transfer to a bowl, cover with cling film and set aside
- FOR THE RIBS Place all of the marinade ingredients into a large bowl and whisk vigorously until combined
- Place the ribs onto a large tray, or two, and brush generously with the marinade
- Turn them over and coat the second side
- Place all of the ribs into a large bag and leave to marinate overnight
- Remove from the fridge, wrap each rack individually in foil and bake them in an oven preheated to 140°C for 90 minutes
- Remove from the oven and set aside to cool
- This can be done well in advance
- TO SERVE Unwrap the ribs, brush them all on both sides with marinade and return to the oven – preheated to 180°C
- Turn after 5 minutes
- After a further 5 minutes, remove from the oven, brush with more marinade and continue this process until the ribs are hot, caramelised and coated in a rich sticky glaze
- Serve with a chicory salad, baked potato and sour cream and chives
- Grand Crus notes: Ristretto is a blend of South American and East African Arabicas, with a touch of Robusta, roasted separately to create the subtle fruity note of this fullbodied, intense espresso