



COOKING PASSION SINCE 1877

Level: Easy

Time: Ready in 4-4.5 hrs - plus overnight marinating

Serves: 6

ULTIMATE BEEF RIBS

WITH PICKLES



INGREDIENTS

6-rib beef short rib joint

For the rub

2-3tbsp cracked black pepper

3tbsp sea salt

2tbsp cayenne pepper

3tbsp onion powder

3tbsp demerara sugar

3tbsp garlic powder

For the pickles

1 litre rice wine vinegar

300g icing sugar

good pinch of fennel seeds

3 cucumbers, finely sliced

150g sliced red chillies,
seeds left in

PREPARATION

1. Combine ingredients for the rub and rub well into the beef, then put in the fridge overnight.
2. Heat the NEFF Slide&Hide® oven CircoTherm feature to 180°C, put the ribs in a roasting tray and roast for 30 mins, then reduce the temperature to 120°C and cook for a further 3½ hrs. Every 30 mins, drain the liquid from the pan.
3. Make the pickles in time to allow them to sit for at least 30-60 mins before eating. Divide the rice wine vinegar between two pans, stir half the icing sugar into each and add the fennel seeds to one, then bring both to a simmer for 1 min. Allow to cool, then add the cucumber to the fennel pan and the chillies to the other. Decant into lidded jars until needed.
4. When the beef is ready, slice into 6 individual ribs and serve with the pickles.

