

ROASTED PORK RIBS WITH RED WINE THE WAY CHEF GIL



Ingredients (serves 6 people):

- 1 and ½ kg of longitudinally and individually cut pork rib
- 1 onion, finely chopped
- 4 cloves garlic, minced
- 1 red pepper without seed and minced
- 2 small diced celery stalks
- 1 carrot cut into small cubes
- 1 carrot cut into sticks
- 1 cup chopped parsley
- 200 g of pancetta or bacon, without skin and diced
- 1 cup dry red wine
- 2 cups meat stock
- 2 cans of peeled tomatoes
- 2 tbsp double concentrated tomato paste

6 whole and shelled shallots
6 whole and peeled small potatoes
6 clean and whole Portobello mushrooms
1 tbsp sugar
1 thyme branch
2 sprigs of rosemary
Extra virgin olive oil to taste
Salt to taste
Black pepper to taste
Indian curry to taste
Spicy paprika to taste
500 g of fuzilli
2 tbsp chopped parsley
1 tbsp unsalted butter
Freshly grated Parmesan cheese to taste

Preparation:

1. Season the meat with salt, pepper, spicy paprika and Indian curry.
2. Heat a pan, preferably type Le Creuset or another that can go to the oven, put a drizzle of olive oil and fry the pepper for 1 minute. Discard the pepper.
3. Over high heat seal the meat on all sides until lightly browned. Remove meat and set aside.
4. In the same pan fry the pancetta until golden brown.
5. Add onion and brown.
6. Add garlic and brown.
7. Add the chopped carrots and celery and fry until golden brown.
8. Add peeled tomatoes and double concentrated tomato paste fry until golden brown. Add the sugar.
9. Add wine, stock meat and stir to incorporate.
10. Add rosemary and thyme tied with string.
11. Return the meat.
12. Bake the pan in the preheated oven at 170° C for one hour or until the meat is tender.
13. Halfway through the cooking add the carrot cut into sticks, the shallots, the potatoes and the mushrooms and leave in the oven for another 30 minutes or until tender.

14. Remove from the oven and remove the rosemary and thyme tied with string.
15. Add parsley and leave 15 minutes in oven at 120° C to keep meat and sauce warm while cooking pasta.
16. Drain the pasta.
17. Heat a frying pan and mix the batter with the chopped parsley and unsalted butter.
18. Arrange the batter on a platter.
19. Remove the pan from the oven and arrange the meat over the pasta and cover with the sauce.
20. Serve immediately with freshly grated Parmesan cheese to taste