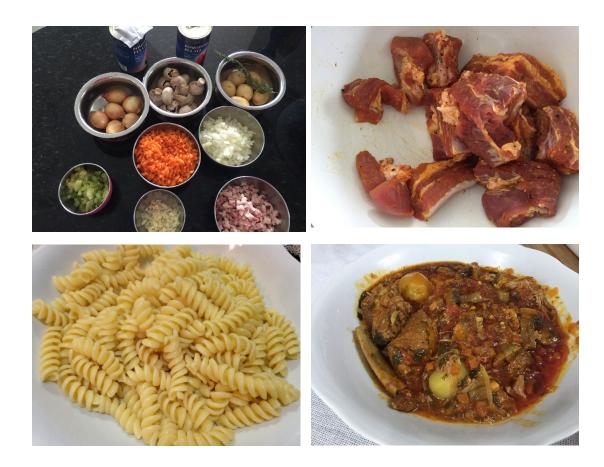
ROASTED PORK RIBS WITH RED WINE THE WAY CHEF GIL



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