

# Sticky Piri Piri Ribs



## Ingredients

pork loin ribs

Verstegen World

Spice Blend Piri Piri

PURE

Verstegen Piri Piri

Sauce PURE

## Method

Remove membrane from the back of the ribs and coat with **World Spice Blend Piri Piri**.

Vacuum pack in cooking bag and steam at 85°C for 4 hours. Chill down immediately.

Remove from bag and dry.

Brush with **Piri Piri Sauce**.

**Verstegen** adds that extra something.

