**STICKY PORK RIBS**

**300g Pork ribs**

**100g Sticky Sauce**

**80g Cabbage slaw**

**7g Nam Jim Dressing**

**Pork stock**

**1kg Pork ribs**

**400ml Chicken stock**

**500ml water**

**100ml Chinese cooking wine**

**30g fresh Ginger**

**120g Carrot**

**100g Daikon**

**30g Shiitake Mushroom**

**100g white Onion**

**½ Cinnamon stick**

**2pc Cloves**

**1 Star Anis**

**1g Coriander seeds**

* **Toast the Spices and put them with the rest of the Ingredients together in a deep tray.**
* **Cover the Tray and braise in the oven until soft.**
* **160 degrees 2 Hours check the ribs if soft after 1 ½ hour**
* **Should fall of the bone**

**Cabbage slaw**

**40g White Cabbage julienne**

**30g red Cabbage julienne**

**10g red Capsicum julienne**

**10g Carrots**

**10g Cucumber**

**2g Coriander**

**2g mint**

**2g Sawtooth coriander**

**6g Shallots sliced**

**Pork Sauce**

**550g Hoisin Sauce**

**375g Coca Cola**

**25g Worcestershire**

**75g Light soy sauce**

**1,5g Onion Powder**

**1,5g Garlic Powder**

**1,5g Ginger Powder**

**30g Fresh Ginger sliced**

**60g Lemongrass roughly chopped**

**6g Five spice**

**100g Chinese cooking wine**

**75g white wine vinegar**

**300g Tomato Ketchup**

**75g Sriracha sauce**

* **Put all Ingredients Together in a Pot. On low heat slowly reduce to half.**
* **Pass through a sieve and cool down.**

**Nam Jim Dressing**

**600g Lime juice**

**100g Fisch sc.**

**300g Palm sugar**

**45g big red Chili**

**25g Coriander roots**

**15g Garlic**

**185g Sweet chili sc.**

**15g Tamarind paste**

**350g canola oil**

**100g Olive oil**

**50g Lemongrass sliced**

**1 Lime zest**

**Xanthan for stabilize**

* **Blend everything except the oil in a blender until smooth**
* **Pull the Oil slowly in, to emulsify a dressing**
* **Check and taste**