**GRILLED SHORT RIBS**
**WITH CHIMICHURRI AND POTATO GRATIN**

**INGREDIENTS**

- 800g of short ribs
- 500g potatoes
- 100g Emmenthal cheese, grated
- 100ml double cream
- 100ml milk
- Nutmeg
- Salt and pepper
- Olive oil
- Chimichurri sauce

**METHOD**

- Place the short ribs in Chimichurri sauce and leave to marinate.

- Peel and wash the potatoes and then slice using a mandoline. Drizzle olive oil into a Mibrasa casserole dish and lay down the slices slightly overlapping. Sprinkle with salt, pepper and nutmeg. Repeat this process with another layer. Cover with cream and milk, grated Emmenthal and repeat with another layer of potato slices. Cover the casserole dish with a high temperature resistant lid and place in the oven for 5 minutes.

- Remove from the oven and add another layer of grated cheese and cook for a further 2 minutes.

- Take the marinated short ribs and place directly on the grill with the bones faced down and cook for 2 minutes on each side.

- Serve the ribs with Chimichurri, a sprinkle of Maldon salt and potato gratin.

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**Serves 2**

**8 minutes**

**1 Mibrasa casserole dish**

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