

# Soy & Sesame

## SHORT RIBS (GALBI)



### INGREDIENTS

AVO Soy & Sesame

Beef Short Ribs

Black Sesame Seeds

White Sesame Seeds

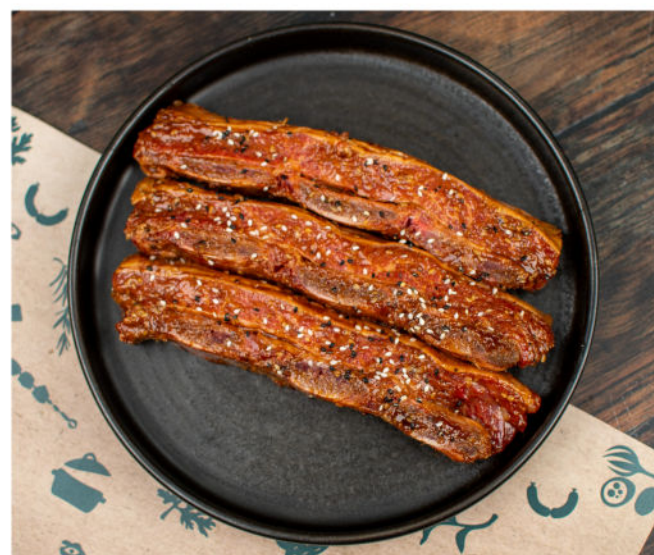


### METHOD

1. Slice **beef short ribs** around an 1.5-2cm thick and keep them in lengths of 3-4 bones.
2. Marinade with **10% Soy & Sesame Marinade**.
3. Sprinkle with **black and white sesame seeds** to finish.



For allergen information, please refer to the relevant product specification.



BBQ



GREAT WITH TENDERSTEM

AVO Lafiness Soy & Sesame Marinade is a savoury pairing of soy & sesame, bursting with umami. Sesame, soy & ginger have become staple ingredients in the UK which contribute to the deeply satisfying umami taste that Korean cuisine is known for.

All AVO Lafiness Oil-based Butchers' Marinades are made using quality Rapeseed oil, unlike many other marinades on the market!