



BLACK BEAN [DYAB-LA] PUREE



QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Deep freeze stable



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easy

INGREDIENTS FOR 1014 G

180 g	QimiQ Cream Base
729 g	Black beans [Dyab-la]
5 g	Sugar
3 g	Sea salt
1 g	Cinnamon
2 g	Cardamom
6 g	Ginger root, finely diced
5 g	Coconut flakes
80 g	Pineapple, finely diced
3 g	Starch Novation 4600

METHOD

1. Soak the beans over night. Cook in approx. 2.5 litres of water until soft.
2. Blend two thirds of the warm beans, add the QimiQ Sauce Base and mix well.
3. Season with the sugar, salt, cinnamon, cardamom and ginger. Add the coconut flakes, pineapple and remaining beans and mix well.
4. Sprinkle the starch over the mixture and mix well.
5. Pour into the required mould, allow to cool and cut to size.