



BLACK BEAN [DYAB-LA] PUREE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Freezer stable



15



easy

INGREDIENTS FOR 1014 G

180 g QimiQ Sauce 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, cardamon 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 mold, allow to cool and cut to size.