

BLACK BEAN SOUP



INGREDIENTS

1 pack precooked black beans

1 small onion (chopped)

2 tbsp vegetable oil

1 cup tomato sauce

4 1/4 cups chicken or vegetable stock

2 tbsp green seasoning

1 tbsp chopped rosemary

2 tbsp ANGOSTURA® cocoa bitters

1/2 cup heavy cream

4 oz salted butter

Salt and black pepper to taste

Serves: 8 persons

METHOD

In a medium sauce pan, sauté the onions, garlic and rosemary for 3 minutes or until soft.

Add the black beans, tomatoes, stock, ANGOSTURA® cocoa bitters, and a pinch of salt and pepper.

Stir and simmer for 15 to 20 minutes to develop the flavours.

Blend the soup in a blender until smooth, then return to the pan, add cream and butter, and reheat gently, but do not boil.

Recipe by None