

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