

Black Bean & Sweet Cream Mousse

Chef Salem Mares

Broth for beans contain

1/2 cup of dried hibiscus flowers

1 star anise

1 clove

Two cinnamon sticks

16 quarts water

7 quarts dried black beans

3 pilloncillo

We pressure cooked the beans in the broth for a little over an hour Strain them, cool them

Save a cup of beans place to the side

Then when the beans were completely cool I used a hand mixer to blend them into a purée (Can use a blender)

The cream is a heavy cream base,

2 tbs vanilla paste

1/2 cup powder sugar

Whip with a table Mixer or hand mixer until stiff peaks

Separate half of the whipped cream into one bowl, slowly add the rest of the whipped cream to the beans folding as you add (don't over mix)

Dehydrated banana chips

Sliced bananas

Place In the oven for 6 hours on low heat 140 degrees

When fully dehydrated you can toss them in cinnamon sugar

Fried beans

Use your cup of beans saved on the side,

Put them in hot oil 350 degrees for just under a minute

Pull out of oil strain, and then toss in sugar and cinnamon