

BLACK BEAN SOUP with Salsa Macha topping

Serves 4 to 6

4 to 6 tablespoons of CHEZWaWa small-batch Salsa Macha **
400 gr dried black beans
1 medium onion, chopped
1 large carrot, chopped
3 garlic cloves, chopped
(optional 500 gr bacon slices, chopped and fried – if not vegan version)
3 teaspoons dried thyme or 4 large thyme sprigs
1 bay leaf
3 teaspoons ground cumin
Salt and pepper to taste (around 1 teaspoon of each)
500 ml vegetable bouillon (or chicken if not vegan version)
Handful of fresh cilantro, chopped

Cover the beans with water in a large bowl and leave to soak overnight.

Drain the beans and transfer to a large pot. Add around 1 liter of water as well as all of the other ingredients except for the salsa macha, bouillon and cilantro. Bring to a boil. Reduce heat, cover and simmer until beans are very tender, stirring occasionally, about 1 hour.

Remove the bay leaf (and thyme springs if used). Puree black bean soup in a blender along with the bouillon (work in batches, or use a hand-blender). Return soup to the pot and stir in the chopped cilantro. Bring soup back to a simmer and serve hot, drizzling about 1 tablespoon of Salsa Macha in top of each bowl when served.

*** Ingredient usually available at Pequeña Tienda at CHEZWaWa-Châtelain.*