

Floribbean Black Bean Papusa



FOODSERVICE

SERVING SIZE: 8

Ingredients

- 1 cup Masa Harina
- 1 cup Flour
- 1 liquid cup Warm Water
- 1/2 teaspoon Salt
- 1/4 teaspoon Cumin
- 3/4 cup **Furmano's Seasoned Black Beans**
- As Needed Water

In This Recipe



Seasoned Black Beans

Preparation

1. In a food processor, add Masa Harina and turn on.
2. Add Flour, Salt, Cumin, and then Water. Pulse until mixture looks crumbly. Turn mixture out onto a work surface and incorporate into a ball. Let rest for 10 minutes.
3. Roll out dough to about 1/8 inch thick. Cut out circles with cookie cutters.
4. Place 1 Tablespoon of Furmano's Seasoned Black Beans into the center of a circle. Top with another circle. Press the edges with moistened fingertip to seal.
5. In a saute pan over medium high heat, add Olive Oil.
6. Add Papusas and fry until golden brown on both sides.

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