

Vegan Chocolate Black Bean Semifreddo



FOODSERVICE



SERVING SIZE: 20

Ingredients

- 1 1/2 cups Aquafaba (Brine from can of **Furmano's Black Beans**)
- 1/2 cup Sugar in the Raw
- 1/2 teaspoon Cream of Tartar
- 1 cup **Furmano's Black Beans**, drained & rinsed
- 1/2 cup Semi Sweet Chocolate Chips, melted
- 1 teaspoon Dark Cocoa Powder
- 1 teaspoon Vanilla Extract

In This Recipe



Black Beans - 15.5 oz.



Pouch Black Beans in Brine



Low Sodium - All Natural
Black Beans in Brine

Preparation

1. In a stainless bowl over a pot of boiling water, add Aquafaba and Sugar. Stir, letting sugar dissolve. Remove from heat.
2. Transfer mixture into a stand mixer. Add cream of tartar and mix on high until the mixture looks like fluff. Transfer to a large bowl.
3. In a food processor combine Black Beans, Melted Chocolate, Dark Cocoa Powder and pulse until combined.
4. In the bowl with Aquafaba, whisk in Vanilla and then the Black Bean and Chocolate mixture, 1/3 at a time. Whisk until combined.
5. Once all ingredients are combined, cover the bowl with plastic wrap and freeze in a freezer for at least 4 hours or overnight.

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