

Plantain Canoas with Wagyu



INGREDIENTS

- 2 ea MIC food Big Banana Whole Baked Ripe Plantain
- 1 TBS Sugar
- 1 tsp Cinnamon
- 1 tsp Maseca corn flour

METHOD

1. Mix all ingredients to form a plantain fritter.
2. Caramelize the fritter in a pan with oil until crisp.

Black Bean Puree

INGREDIENTS

- 2 c Black beans
- 1 c Yellow onion
- 1 tsp Oregano
- 2 ea Bay leaf
- 3 ea Garlic cloves
- 1 TBS salt

METHOD

1. Cook the beans
2. Put all ingredients into a blender and puree.

Assembly

Place the fritter in a plate and top with black bean puree, creme fraiche, cotija and queso fresco and finely diced onion as garnish ½ cup.