Desserts / Dominican Republic

Sweet cream of beans



A sweet dessert cream of red beans with coconut milk, sweet potato and biscuits.

Time 115 min **Servings** 8

What you'll need.

- ☐ 400 g Red beans — soaked overnight
- ☐ 370 ml Evaporated milk
- ☐ 250 g Sugar
- ☐ 6 piece Cloves
- ☐ 1 tsp Vanilla
- ☐ 150 g Milk biscuits — to serve
- ☐ 800 ml Coconut milk
- ☐ 500 g Sweet potato
- ☐ 3 piece Cinnamon sticks
- ☐ 100 g Raisins
- ☐ 40 g Butter
- ☐ 1 pinch Salt

Let's make it.

01 Boil the soaked beans in fresh water for an hour, until completely soft.

02 Blend the beans with some of their liquid to a smooth mass.

03 Press the mass through a sieve with a spoon and discard the skins left behind.

04 Return it to the heat and add the coconut and evaporated milk, cinnamon, cloves and sugar.

05 Cook twenty minutes on a low heat, stirring so it does not catch.

06 Add the sweet potato in pieces and the raisins and cook twenty minutes more, until the potato is tender.

07 Stir in the vanilla, butter and a pinch of salt, chill it and serve it cold with biscuits.

Recipe & provenance UniTools / UniTools — theunitools.com / CC BY-SA 4.0.
Original recipe and attribution CC BY-SA 4.0
Photo: Arlene Campusano / CC BY-SA 4.0 / UniTools. Cropped to fit this page.
recipes.dvs-services.be / habichuelas-con-dulce