

Black Bean Pate

RECIPE BY MARTHA ROSE SHULMAN, NEW YORK TIMES

- 1 TIN BLACK BEANS - DRAINED AND RINSED
 - 1/4 CUP OLIVE OIL
 - 1/2 CUP FINELY CHOPPED ONION
 - 3 TEASPOONS MINCED GARLIC
 - 2 TEASPOONS GROUND CUMIN SEEDS
 - 1 TEASPOON CHILLI POWDER
 - 2 EGGS
 - 1/4 CUP FINELY CHOPPED CORIANDER
 - SALT AND PEPPER TO TASTE
- PREHEAT OVEN TO 180 DEGREES.
- OIL A SMALL BAKING DISH.
- HEAT 2 TEASPOONS OF OLIVE OIL OVER MEDIUM HEAT IN A MEDIUM SAUCEPAN.
- ADD ONION AND COOK FOR 5 MINUTES.
- ADD 2 CLOVES OF GARLIC, CUMIN AND CHILLI POWDER. COOK FOR 1 MINUTE.
- REMOVE FROM HEAT AND STIR IN CORIANDER.
- BLITZ IN A FOOD PROCESSOR WITH EGGS AND REMAINING OLIVE OIL UNTIL SMOOTH.
- PLACE IN BAKING DISH. TOP WITH SALT AND PEPPER.
- BAKE FOR 45 MINUTES, OR UNTIL COOKED THROUGH IN THE CENTRE.
- PLACE IN THE REFRIGERATOR.

