



Texas Bean Rolls with Ciltrano Cream

Ingredients

Filling: 2 green onions, 200 g red canned kidney, 1 chopped clove of garlic, ¼ tea spoon Tabasco, juice of 1 lime, salt, pepper

Cream: 75 g cream cheese, 15 g fresh chopped ciltrano leaves, 1 green chili without seeds, finely chopped, ½ table spoon olive oil

4 wheat tortillas

Chop the white part of the green onion coarsely. Put the green ends to the side for the cream. For the bean filling blend the chopped onion, the beans, the garlic, the Tabasco and the lime juice in a mixer. The structure of the ingredients should still be seen. Season with salt and pepper.

Chop the green ends of the onion coarsely and blend with the cream cheese, the ciltrano, the chili and the olive oil in a mixer until you have a smooth cream.

Heat the tortillas in a pan or under the grill of the oven for 20 seconds from each side. Cover them with a humid kitchen cloth to prevent from drying.

Spread the bean filling on the tortillas and carefully add the cream. Roll the tortillas and wrap them in foil and refrigerate for an hour.

First cut the tortillas diagonally in bite-sized pieces before removing the foil.