

Black Bean Gorditas

Makes 6 - 8 gorditas



Steps

1. **Make the masa dough.** In a mixing bowl combine together masa harina, flour, baking powder and salt. Whisk well. Drizzle the canola oil over the dry ingredients and whisk again until the mixture forms pea-sized balls. Scrape dough from the whisk. Slowly stream in the warm water while stirring using a silicone or wooden spoon. Mix thoroughly to combine. Now briefly knead dough using your hands just until the dough comes together in a smooth ball (no more than 2 minutes). Cover with a towel and let rest 15 minutes before scooping and rolling into balls.

2. **Make the bean filling.** Heat the chiles in a large skillet over medium-high heat turning the pieces until they are toasty. Remove from heat. Transfer the chile to a blender and add ½ cup water, garlic, cumin, and beans. Puree until smooth. Using the same skillet as before, heat 2 tablespoons canola oil and transfer bean mixture to skillet to cook until thickened - but not dry. Taste for seasoning.

3. You should be able to get 8 balls of dough (try to make them even - scales work great for that). Using both hands, work the dough back and forth from palm to palm flattening out the ball into a disc about ¼-inch thick and 3-4 inches wide. Keep discs on a piece of parchment paper while heating a large skillet or flat-top griddle over high heat. Once griddle is hot, lower heat to medium-high and oil using some canola oil and a paper towel or brush. Place as many discs as you can fit on your skillet and cook on each side for 6 - 8 minutes (or until they begin to puff up a bit and turn golden brown on the bottom). Flip them over and cook another 6 - 8 minutes on the other side. Repeat process until all gorditas are cooked.

4. Allow them to cool a bit before using a paring knife to make slits in the middle creating a pocket to put the fillings in. Using a spoon, place and spread the bean mixture into the gordita followed by crumbles or slices of cheese. Eat warm.

Ingredients

For the Masa

- 1 ¾ cups masa harina
- ¼ cup all-purpose flour
- 1 teaspoon baking powder
- ½ teaspoon kosher salt
- 2 tablespoons canola oil
- 1 cup PLUS 2 tablespoons warm water

For the Bean Filling

- 1 dried New Mexico chile (or half of a Guajillo chile), stemmed, seeded and cut into chunks
- ½ teaspoon cumin
- 1 clove garlic
- 2 cups cooked black beans *these can be canned (rinse before using) or homemade
- 1 tablespoon canola oil
- Kosher salt to taste
- 1 cup cotija cheese or queso fresco