



# MARULA MUSHROOM RISOTTO

The Lazy Makoti

- 1 In a large pot, heat the olive oil and sauté the mushrooms over a medium heat for 3–4 minutes until softened. Remove and set aside.
- 2 In the same pot, melt the butter and add the onion and garlic. Cook over a low heat for 4–5 minutes until tender. Stir in the rice, making sure that it is all well coated in buttery onions.
- 3 Increase the heat, pour in the wine and cook, stirring continuously until the wine has been absorbed. Add the coffee mixture and stock, half a cup at a time, stirring until absorbed. Continue until all of the liquid has been used and the rice is just tender.
- 4 Stir in the mushrooms, black pepper, mixed herbs and Amarula Cream Ethiopian Coffee. Simmer for 1–2 minutes.
- 5 Remove from the heat and stir in the fresh cream or mascarpone cheese and Parmesan cheese.

## TO SERVE

- 6 Garnish with chopped chives and serve topped with additional pan-fried mushrooms and Parmesan cheese. Garnish with a few sprigs of thyme and serve immediately.

## SERVES 4–6

1 Tbsp (15ml) olive oil  
1 cup (250ml) thinly sliced  
exotic mushrooms  
2 Tbsp (30ml) butter  
1 onion, peeled and chopped  
2 garlic cloves, crushed  
1 cup (250ml) Arborio rice  
 $\frac{1}{2}$  cup (80ml) dry white wine  
1 tsp (5ml) instant coffee powder,  
mixed with 2 Tbsp (30ml)  
hot water  
3 cups (750ml) chicken stock  
milled black pepper, to taste  
1 tsp (5ml) dried mixed herbs  
 $\frac{1}{4}$  cup (60ml) Amarula Cream  
Ethiopian Coffee  
 $\frac{1}{4}$  cup (60ml) fresh cream or  
mascarpone cheese  
 $\frac{1}{2}$  cup (80ml) freshly grated  
Parmesan cheese

## TO SERVE

1 Tbsp (15ml) finely  
chopped chives  
 $\frac{1}{2}$  cup (125ml) sliced mixed  
mushrooms, pan-fried in butter  
 $\frac{1}{4}$  cup (60ml) freshly grated  
Parmesan cheese  
sprigs of fresh thyme