



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
½ 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
¼ cup (60ml) Amarula Cream
Ethiopian Coffee
¼ cup (60ml) fresh cream or mascarpone cheese
½ cup (80ml) freshly grated Parmesan cheese

TO SERVE

1 Tbsp (15ml) finely chopped chives
½ cup (125ml) sliced mixed mushrooms, pan-fried in butter
¼ cup (60ml) freshly grated Parmesan cheese
sprigs of fresh thyme