XIGERA
SAFARI LODGE ~ BOTSWANA

KALAHARI TRUFFLE RISOTTO (Serves 4)

Parmesan | crispy spinach | truffle shavings | egg yolk

INGREDIENTS

5 cups warm chicken stock
1 tbsp butter
⅓ cup finely chopped shallots
Freshly ground black pepper
½ tsp minced garlic
1 cup Arborio rice
Salt, to taste
½ cup dry white wine (room temperature)
½ cup Parmesan cheese, finely grated
1 tbsp Kalahari truffle paste (or white truffle paste)
4 egg yolks
2 handfuls baby spinach
Freshly shaved Kalahari truffle (or white truffle, alternatively)

METHOD

- Bring the stock to a simmer and keep warm.
- Flash fry or bake the spinach until crispy, then set aside.
- Sauté the shallots in butter over medium-low heat for 4 minutes.
- Add the garlic and cook for a further 30 seconds.
- Stir in the Arborio rice and toast for 2–3 minutes, until the grains become translucent.
- Pour in the wine and reduce completely.
- Add stock ½ cup at a time, stirring constantly and allowing each addition to be absorbed, about 25–30 minutes.
- Remove from heat. Stir through the Parmesan, truffle paste and freshly ground black pepper.
- Cover and allow the risotto to rest for 5 minutes.
- To serve, spoon the risotto onto each plate, place a raw egg yolk in the centre, and top with crispy spinach and shavings of Kalahari truffle.