



# BOLIVIAN STYLE RISOTTO

*Portions: 4*

*Time required: 40 minutes*

This is my take on a Bolivian recipe called Majadito. You can use any rice you like with this recipe and adjust the cooking time accordingly.

## QUANTITY    INGREDIENTS

<b>1</b>	Medium onion, diced
<b>2 tsp</b>	Cumin seeds ( <i>add 1 tbsp if you love cumin</i> )
<b>1</b>	Large, sweet bell pepper, finely chopped
<b>3-4</b>	Medium tomatoes, chopped (~300g)
<b>2 tbsp</b>	Paprika powder
<b>1½ tbsp</b>	Cumin powder
<b>2 tsp</b>	Dried oregano
<b>1½ tsp</b>	Salt
<b>⅛ tsp</b>	Pinch turmeric powder
<b>⅛ tsp</b>	Freshly ground black pepper
<b>⅛ tsp</b>	Dried sage
<b>320g</b>	Risotto rice
<b>880g</b>	Hot water (880ml) ( <i>or vegetable stock</i> )
<b>480g</b>	Cooked kidney beans ( <i>or black beans</i> )
<b>160g</b>	Peas ( <i>I use frozen petit pois</i> )
<b>1 tbsp</b>	Dried epazote herb ( <i>optional</i> )
<b>2</b>	Large garlic cloves, crushed

## METHOD

Add the onion and cumin seeds to a large saucepan, add a little water, turn up the heat, pop a lid on the saucepan and allow to sweat.

When the onion is turning translucent add the bell pepper, tomatoes, paprika, cumin powder, oregano, turmeric, salt, black pepper and sage. Stir occasionally and continue to cook for 10 more minutes.

Add a little extra water if needed to maintain a moist mixture.



Now add the rice, 880g (880ml) hot water and kidney beans. Stir well, bring to a simmer, and cook for around 15 minutes or until the rice is very nearly tender (*un poco al dente*).

Meanwhile defrost (*if necessary*) the peas in some hot water from the kettle, strain and set aside.

Once the rice is nearly tender add the peas, epazote herb and the garlic. Stir well and allow to rest with the lid on for 5 or 10 minutes before seasoning and serving.

### TIPS

Try adding some fresh chilli (*at the start*) or chilli powder (*with the paprika powder*) to add some heat. Buy good quality paprika, store well and use within 6 months - it has a very short shelf life and loses flavour quickly.

