

Mogau Seshoene founded The Lazy Makoti in 2014 after leaving the corporate world to focus on her love for food, and on preserving South African cuisine and heritage. What began as lessons for a friend, a bride-to-be who was afraid of being labelled “The Lazy Makoti” (the lazy daughter-in-law) because she couldn’t cook, has evolved into a business. Mogau has since been included on the M&G top 200 Young SA list (2015) and hosted a season of a TV show entitled Cooks For Life on which she demonstrated easier and healthier ways to prepare African and South African cuisine.

In 2016 she obtained a Culinary Arts qualification from the Chefs Training and Innovation Academy and completed the industry training under Chef Werner at The Saxon Hotel in Johannesburg. In the same year, she took part in the Mandela Washington Fellowship for Young African Leaders at the University of Wisconsin, Stout, in the US and made the Forbes Africa 30 under 30s list. Mogau is also one of the Brand South Africa’s Play your Part ambassadors.

Through The Lazy Makoti, she hosts a series of cooking classes targeted at young, modern Afropolitans who have a keen interest in learning to navigate the kitchen with ease and flair. She has also been a contributing food editor for the weekly newspaper, Sunday World. She is also a contributing food writer to Woolworths Taste Magazine.

Mogau’s debut cookbook, The Lazy Makoti’s Guide to the Kitchen has been a roaring success. It reached best seller status and is going on a 11th reprint, which means more than 35 000 books have been sold. At the 24th International Gourmand Awards 2019, in Macao, the book was a winner in two categories: First Cookbook and Best Photography. Her second cookbook, Hosting With The Lazy Makoti, is also a best seller and was awarded cookbook of the year at the 2022 Restaurant and Culinary Luxe Awards.

She just launched her Homeware and Gifting range with Woolworths that hit the shelves in December 2022.