TOMATO and MOZARELLA ARANCINI

Ingredients
1.4 litres vegetable stock
A good pinch of saffron
3-4 bay leaves
1 large onion
1 tablespoon tomato paste
300 g arborio rice
200 grams cubed Mozarella
Finely grated zest and juice of 1 large lemon
Olive oil for cooking
1 cup of milk
4 eggs
100 g plain flour
300 g panko breadcrumbs
Vegetable oil for frying

METHOD
1. Mix the stock and saffron into a medium sized saucepan, add a bay leaf or two. Bring stock to the boil then turn down to a simmer. Leave simmering next to your saucepan for the risotto.

2. Place olive oil into your medium saucepan the add your chopped onion, cook until softened then add the tomato paste and cook for a few minutes.

3. Add the rice and continue stirring until the rice becomes translucent. Slowly add a ladle at a time of your stock as needed, continue to stir. You do not want this mixture to be too wet at the end as the arrancini won't hold together just cook until al dente.

4. Once you feel it is ready add Parmesan salt pepper and lemon zest, stir through your risotto, remove bay leaves.

5. Now spread risotto onto a tray to cool, once cool roll into small balls push a cube of MOZARELLA into the centre.

6. Dipping station
Set out a bowl with flour / beaten eggs and milk whisked together / panko breadcrumbs then a tray with baking paper to put your arrancini onto. Roll arrancini into flour then egg, lift out draining excess egg and roll into the breadcrumbs, then place on tray till they have all been rolled once.
7. In a wok or wide based pan pour in your vegetable oil and heat
Add your arrancini to the pan being careful to place them gently into the oil
Cook for about 3 minutes or until lightly brown and crunchy
Drain on paper towel then serve onto 2 platters