

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 Mozzarella
- 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 then 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 arancini 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 arancini onto. Roll arancini 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.

1/2 cup or wide based pan pour in your vegetable oil and heat
arrancini to the pan being careful to place them gently into the oil
about 3 minutes or until lightly brown and crunchy
paper towel then serve onto 2 platters

