

## 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 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 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