



Tomato and Mozzarella Arancini

Ingredients:

- 1.5 litres vegetable stock
- 4 bay leaves
- 1 large onion
- 2 tbsp tomato paste
- 400g arborio rice
- 300g cubed Mozzarella
- Finely grated zest and juice of 2 lemons
- Olive oil for cooking
- 1 1/2 cup milk
- 5 eggs
- 200g plain flour
- 400g panko breadcrumbs
- Vegetable oil for frying

Method:

1. Mix the stock 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 a la 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 mozzarella 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.
7. 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.

8. In a wok or wide based pour in your vegetable oil and heat. Add your arancini 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.