

# RECIPE OF THE WEEK

# ARANCINI



## Ingredients

- 100 g butter
- 1 onion, finely chopped
- 1 large garlic clove, crushed
- 2 tablespoons thyme (other herbs can be used)
- 3 cups chicken stock
- 1 cup risotto rice
- ½ cup parmesan cheese
- 100g mozzarella, cut into cubes
- 75g breadcrumbs
- Oil, for deep frying.



## Method

1. Melt the butter in large saucepan add, onion, garlic and cook on low heat for 3-4 minutes
2. Add the herbs, rice to the onion and cook, stirring for 1 minute
3. Add ½ cup of hot stock and stir constantly until liquid absorbed
4. Repeat step 3 until all chicken stock is used and rice is tender, this should take around 25-30 minutes
5. Remove the pan from the heat and stir in the parmesan
6. Spread the mixture out onto a tray to cool (cover in fridge - overnight if possible)
7. To make the arancini, roll small amount of risotto into a walnut-size ball. Press a hole in the middle and insert a small piece of mozzarella and enclose
8. Roll each ball into the breadcrumbs pressing down to coat well
9. Heat enough oil in a deep-fat fryer or large saucepan to fully cover the arancini
10. Fry without crowding the for 3 - 4 minutes or until golden.