
Wild Mushroom Arancini with Smoked Mozzarella

6 SERVINGS

150C UNTIL GOLDEN BROWN THEN 3-4
MINS IN OVEN

NEEDS SOME TIME

INGREDIENTS

500g Wild
Mushrooms
(Cleaned)
200g Carnaroli Rice
115g Butter
115g Parmesan
200g Smoked
Mozzarella
A few drops of
Truffle Oil
1 Shallot (Chopped)
2 Cloves of Garlic.
(Chopped)

DIRECTIONS

A LITTLE TIME REQUIRED

SAUTÉ THE MUSHROOMS IN THE BUTTER ALONG WITH THE
SHALLOTS AND GARLIC AND A LITTLE SEASONING

ADD IN THE RICE AND STIR TO COAT IN THE BUTTER AND MUSHROOM,
COOK FOR A MINUTE OR TWO LIKE THIS ON A MEDIUM HEAT

GRADUALLY ADD IN SOME HOT WATER OR CHICKEN STOCK (WATER
OBSVIOUSLY KEEPS THE DISH VEGETARIAN) STIR EVERY MINUTE OR SO AND KEEP AN
EYE IT DOESN'T CATCH ON THE BOTTOM OF THE PAN

ADD A LITTLE MORE WATER BIT BY BIT- AS THE RICE COOKS IT WILL SOAK
UP THE WATER AND BY STIRRING YOU WILL ALSO HELP RELEASE THE STARCH
FROM THE RICE, WHICH WILL MAKE IT NICE AND CREAMY. AS THE RICE
COOKS TRY NOT TO ADD TOO MUCH WATER, AS WE NEED IT TO BE THICK
ENOUGH TO SHAPE

WHEN THE RICE IS COOKED AL DENTE (A SLIGHT BITE TO IT) STOP ADDING
WATER AND ADD IN THE PARMESAN, A LITTLE TRUFFLE OIL AND SOME
SEASONING TO TASTE

THE RISOTTO SHOULD BE QUITE THICK - POUR OUT ONTO A TRAY AND
ALLOW TO COOL WHEN COOLED DICE UP THE SMOKED MOZZARELLA AND MIX
THROUGH THE RISOTTO

BALL INTO GOLF BALL SIZE AND THEN RUN THROUGH A BREADCRUMB MIX
FLOUR, EGG WASH BREADCRUMBS, RUN THROUGH THE EGG WASH AND
THEN BREADCRUMBS A SECOND TIME TO DOUBLE COAT THEM
SET IN THE FRIDGE FOR A FEW HOURS BEFORE USE

DEEP FRY AT 150C UNTIL GOLDEN AND PLACE IN A OVEN FOR 3-4 MINUTES TO
FINISH THEM OFF

