

WILD MUSHROOM ARANCIN WITH SMOKED MOZZARELLA

Serves approximately 6 persons

500g wild mushrooms cleaned

200g Carnaroli rice

4oz butter

4oz Parmesan grated

200g smoked mozzarella

Few drops of truffle oil

1 shallot chopped

2 cloves garlic chopped

Start by sautéing 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 obviously 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 the deep fry at
150oc until golden and place in a oven for 3-4 minutes to finish
them off

We serve them with a seasonal salad-featuring Heritage
tomatoes of different shapes and flavors along with a tarragon
dressing which goes well with the mushrooms.

