



TOTAL TIME 15MIN
 COOK 10MIN
 YIELD 6 PEOPLE 100G EACH
 LEVEL EASY

INGREDIENTS

1 cup Arborio rice
 1 clove garlic, chopped
 1 bay leaf
 150 grams dried porcini or mixed mushrooms
 200 ml chicken or veg stock
 150 ml boiled water
 1/3 cup grated parmesan cheese
 About a tablespoon picked fresh thyme leaves
 Salt & pepper
 About a dessertspoon of butter
 1/2 teaspoon white truffle oil

MUSHROOM ARANCINI STUFFED WITH FONTINA CHEESE

METHOD

RISOTTO

Put the mushrooms in a small bowl or jug and pour over the boiled water. Cover and leave to reconstitute for 5-10 minutes. Put the rice, garlic, and bay leaf in a baking dish. Drain the mushrooms and reserve the water they were soaking in – this is full of flavour and must not be wasted. Chop the mushrooms roughly and add to the baking dish. Pour over the mushroom water and stock, and dot with the butter. Cover and bake for about 25 minutes, checking and stirring around at least once throughout and adding more stock or water if necessary. Remove, and stir through the thyme, parmesan and truffle oil. Put an ice cube in the bottom of the oven to create a gentle steaming effect. Turn down the oven to 180C and bake till golden brown about 20 – 30 min.

BALLS

Allow the risotto to cool. Take some fontina cheese and cut into 1cm squares. Spoon some risotto mixture into the palm of your hand and flatten. Place a piece of cheese in the middle, then squish to make a ball. If the cheese isn't covered over completely, patch up with a bit more risotto. If the risotto mixture is too dry, mix a beaten egg through. If it's too moist and sticky, mix some plain flour through until you get a workable consistency.

Step 3: Coating & frying. When you've finished making the balls, beat 2 eggs in a shallow bowl, and fill a second shallow bowl with breadcrumbs. Dip the balls in the egg, then roll in the crumbs and set aside on a plate. When they are all done, heat some light olive oil in a frying pan, and fry over a medium heat in batches, turning to cook on all sides. Drain on paper towels, and serve immediately. Serve the arancini balls with your favorite Aioli or chutney.