

Arancini (Risotto Balls)

Ingredients

1 tbsp Vegetable oil
 1 onion, chopped
 1 garlic clove, crushed
 150g arborio rice (or Long grain rice)
 250ml passata
 1 vegetable stock cube
 25g parmesan, grated
 knob of butter
 1 tbsp roughly chopped basil
 25g flour
 1 egg, beaten
 1 pack dried breadcrumbs
 ★ **Aim Higher** - A mozzarella ball, cut into 6 pieces

Equipment

All equipment is provided by school

**** Remember to bring a container to take your food home in ****

Method:

1. Put the chopped onion in a pan with the vegetable oil. Cook until soft.
2. Add the garlic to the onion, cook for 30 secs, then tip in the rice and stir to coat in the oil. Add the passata and 400ml hot water with the vegetable stock cube dissolved in it. Stir well. Bring to the boil, then simmer, stirring all the time until all the liquid has been absorbed and the rice is cooked al dente.
3. Take off the heat, stir through the Parmesan, butter and basil. Season and tip onto a tray. Cover with cling film, then chill until firm.
4. Shape the cold risotto into 6 large balls.
- ★ Make a hole in the centre of the ball with your finger and stuff in a piece of mozzarella, then reshape into a ball.
5. Put the flour onto a plate, crack the egg in to a bowl and beat with a fork. Put the breadcrumbs onto another plate.
6. Take a risotto ball and coat it in flour, then dip in the egg and then coat with breadcrumbs.
7. Place into your container and put in the fridge.

To Cook at Home Preheat oven 180C/160Cfan/Gas4.

Place the arancini onto a baking sheet and bake in the oven for 20 - 25 mins until golden brown and hot all the way through.