

Arancini di Riso

Makes: around 30

Preparation time: 25 minutes

Recipe source: n/a

Cooking time: 25 minutes

Ingredients:

Risotto, cooled (see note)

1 cup plain flour

2 eggs

2 cups dried breadcrumbs

100g mozzarella, cut into 1.5cm pieces

Olive oil spray

50 g parmesan, freshly grated

What to do:

1. Preheat oven to 180°C/160°C fan forced.
2. Place the flour in a bowl.
3. Crack the eggs into a small bowl and lightly whisk with a fork.
4. Place the breadcrumbs on a large plate.
5. Cut mozzarella.
6. To assemble:
 - a. Use wet hands to shape 2 tablespoons of the risotto mixture into a ball.
 - b. Press your thumbs into the centre of the ball to make an indent.
 - c. Place a piece of mozzarella in the indent, then mould the risotto mixture around the mozzarella to enclose.
 - d. Roll the risotto balls in the flour and shake off any excess.
 - e. Dip in the egg, then in the breadcrumbs.
 - f. Place on baking paper lined tray.
7. Repeat with the remaining risotto mixture and mozzarella
8. *Bake in oven for 20 minutes

Notes:

- * denotes Adult supervision required.
- In step 6c) You may add other ingredients inside the rice balls with the mozzarella. Some ideas include ham, pasta sauce, chicken, frozen peas.
- Take care when eating Arancini as the cheese will be very hot.