

Arancini



Ingredients

- 100ml olive oil
- 2 leeks (white part only) or 2 onions, finely chopped
- Salt and pepper
- 2 cups arborio rice
- 1.4 litres stock or water
- 1 cup chopped herbs (parsley, basil, sage etc)
- 3 cups washed and chopped kale (or equivalent other vegetables)
- 100g Parmesan cheese, grated
- 1 cup plain flour
- 2 eggs beaten with 1/4 cup milk
- 1 1/2 cup bread crumbs
- Vegetable oil for frying

Preparation

1. Heat olive oil in a large saucepan over a medium heat.
2. Add leek and season with salt and pepper. Cook until soft, about 10 minutes. Add rice and cook for 2 minutes.
3. Add all the stock and bring to the boil. Reduce heat and cook gently, stirring regularly until rice is cooked and risotto is thick and creamy.
4. Stir through herbs, kale and cheese.
5. Spoon into a large tray and chill in the fridge.
6. Roll into balls and coat in flour, egg wash and finally bread crumbs.
7. Fry until golden in batches of vegetable oil. Keep warm in the oven (180C) until all Arancini are cooked.
8. Serve with mayonnaise or tomato relish.
9. Makes about 40.