

Friday 6th Feb



BOREALIS

Mushroom and Truffle Arancini



SERVING: 4 PORTIONS

Mushroom Risotto

200 g Arborio rice
500 ml Hot vegetable stock
1 clove Garlic, minced
0.4 shallot (about ½ small shallot), finely diced
To taste Truffle oil
40 ml White wine
8 ml Truffle peelings (from can)

Arancini Stuffing

100 g Portobello mushrooms, medium dice
100 g Button mushrooms, medium dice
0.3 clove Garlic, minced
20 g Grated cheddar
bunch Parsley, finely chopped

Breading

200 g Seasoned breadcrumbs
200 ml Egg wash
200 g Flour

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Tomato Sauce

400 ml Crushed tomatoes (canned)

200 g Fresh tomatoes, concassé

Bouquet garni (small amount: basil, oregano, thyme)

1 clove Garlic, minced

Mushroom Risotto

- Sauté Shallots, onion in olive oil till translucent, add risotto after two minutes deglaze with wine and slowly add stock a few ladles at a time till absorbed, continue this process until rice is 90 percent cooked
- Then fold in truffle peelings and season. Cool on trays

Mushroom stuffing

truffle oil

- Sauté mushrooms with little oil on high heat to get nice caramelization
- Once caramelized and water is removed from the mushrooms add garlic cook a minute, then add parsley, and grated cheddar, season and cool down

Arancini

- Once risotto is cooled place an amount in the palm of your hand, make an indent and stuff with mushroom filling. Form a nice ball
- Then follow breading steps, flour, Egg Wash, bread crumbs
- Deep fry till golden brown, crispy then heat in oven 5 minutes