



BOREALIS

Sicilian Fried Rice Balls



SERVING: 10PORTIONS

INGREDIENTS FOR ARANCINI

1 tbsp Olive oil
1 large white onion, finely chopped
250 g Arborio rice
2½ tbsp White wine
20 g Minced garlic
Pinch of saffron
1 litre Hot vegetable stock
150 g Parmesan (finely grated)
100 g Nduja sausage paste
100 g Finely diced chorizo
100 g Grated mozzarella
2 eggs (beaten)
50 g Plain flour
100 g Panko breadcrumbs
Deep frying vegetable oil

METHOD FOR NDUJA ARANCINI:

- Heat olive oil and cook onion and garlic until soft.
- Add rice and toast gently (do not brown).
- Add white wine and cook until evaporated.
- Slowly add hot stock, stirring until rice is cooked and thick.
- Mix in Parmesan, season, and cool.
- Add nduja and chorizo. Chill the mixture.
- Once cold, mix in mozzarella.
- Roll into small balls (about 30 g each).
- Coat in flour, egg, and breadcrumbs.
- Chill until ready to fry.
- Deep fry at 170–180°C until golden brown.

INGREDIENTS FOR PEA PUREE

250 gr Blanched green peas

25 g Olive oil

Salt and pepper, to taste

A squeeze of lemon juice

- Combine all ingredients in a food processor and blend until smooth. Taste and season, chill immediately, Ensure colour remains green.

INGREDIENTS FOR BASIL OIL

20 gr Fresh basil leaves

8 gr Sunflower oil

1 small pinch table salt

Few drops Lemon juice

- Blanch basil for 10 seconds, cool, squeeze dry, blend with oil, strain and store.