

Saltbush and Meredith Chèvre cheese arancini



CHEF+TEACHER
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DIFFICULTY:	Medium
SERVES:	12
SEASON:	All year
PREP TIME:	30 minutes
COOKING TIME:	5 minutes
SUBSTITUTES:	You can add other flavourings to the arancini. Bush lemon, Warrigal greens, pigface. The cheese can be replaced with other cheeses

EQUIPMENT:

Knife
Board
Saucepan
Mixing bowls
Deep pan for deep-frying
Measuring spoons
Smiles

INGREDIENTS:

1 tbsp olive oil
1 tbsp butter
1 onion, finely chopped
2 garlic cloves, crushed
350gm arborio rice
150ml white wine
1.3L vegetable stock (can use chicken stock)
2 handfuls of Saltbush leaves
100gm butter (cut into cubes)
200 gm or Chèvre cheese cut into pieces
2 lemons (rind and juice)
Salt and pepper

Crumbing mix:
1 cup of plain flour
2 eggs and milk
2 cups of panko
breadcrumbs

METHOD:

- Heat the butter and the oil and add the onion and garlic and cook until translucent (onions are a see through colour)
- Heat up your stock in another pot
- Stir in the rice with the garlic and onion and cook for a minutes, pour in the wine, its absolutely okay if you need to taste the wine. Reduce by half
- Add stock a ladleful at a time and once absorbed add another, continue this process
- After all of the stock is added, taste the rice to see if it is cooked. If it isn't add more liquid, follow previous step
- Once cooked add saltbush, lemon, butter and some chèvre cheese, spread the risotto into a lined tray and leave to cool
- Scoop the risotto into desired size. 2 tbsp is a humble size. Flatten a risotto ball into your hand and put a piece of the Chèvre cheese in the rice and roll it into a ball. Repeat with the remainder of the mix
- Put the crumbing mix into three separate bowls. 1. flour 2. egg mix 3. panko crumbs
- Roll each ball through the bowls 1 to 3 until all the arancini are crumbed. Place on a tray
- Heat up the oil in a heavy saucepan to a medium to high heat. Be extremely careful when working with hot oil. If it starts spitting turn it down. Use utensils when placing the balls into the oil and removing them
- Cook until golden brown
- Serve with your favorited chutney or salsa and give yourself a high five