

Truffle Arancini Balls Recipe



- **Serves:** 4-6
- **Preparation Time:** 30 minutes (plus chilling)
- **Cooking Time:** 15 minutes

Ingredients

- 300g jar of Truffle Hill Truffle Risotto
- 100g butter
- 1.5L stock of choice
- 200g cheddar cheese, grated
- 150g mozzarella cheese, shredded
- 2 garlic cloves, minced
- 1 onion, finely chopped
- 1 cup plain flour
- 2 cups panko bread crumbs
- 1 cup cooking oil
- 1 tbsp fresh parsley, chopped
- Truffle Hill Truffle Sea Salt, to taste

Preparation Steps

1. **Prepare the Risotto:** Cook the truffle risotto according to the directions on the jar. Allow to cool and then refrigerate.
2. **Mix Ingredients:** Once chilled, combine the risotto with cheddar and mozzarella cheeses, parsley, and season with Truffle Hill Truffle Sea Salt and pepper to taste.
3. **Set Up Dredging Station:** Arrange three bowls - one for flour, one for beaten eggs, and one for panko crumbs.
4. **Form Arancini Balls:** Roll the risotto mixture into balls about the size of a small plum.
5. **Coat the Balls:** First, coat each ball in flour, dip it in the beaten eggs, and roll it in panko crumbs to coat thoroughly.
6. **Fry the Arancini:** Heat the cooking oil in a pan. Shallow fry the arancini balls, turning them until they are golden brown and crispy.
7. **Serve:** Allow the arancini balls to cool slightly before serving. For a perfect pairing, enjoy with a glass of Truffle Hill Chardonnay.