



# ANYTHING ARANCINI



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Prep time



Cook time



Serves

## NEED

2 stale bread rolls

2 cups leftover  
risotto  
(must be sticky!)

2 balls bocconcini  
cut into 1cm dice

2 eggs, whisked  
flour, seasoned  
with  
salt and pepper

oil to fry

aioli, grated  
parmesan to serve

## HOW

1. Break the bread rolls up and place in a food processor. Blend until evenly broken up but not too fine. Reserve.
2. Use a small bowl of water to wet your hands and pick up a small amount of risotto (about 2 tablespoons worth), flatten it out and place the piece of cheese in the centre. Fold the rice over to encase the cheese and make a firm ball. Repeat until finished.
3. Coat the balls in flour, then eggs, then the bread crumbs.
4. Fry at 170°C until golden brown. Drain on paper towel.
5. Serve immediately with aioli and fresh grated parmesan.

### USE IT UP TIP:

Freeze crusts, stale or leftover bread ends in a zip lock bag until you've got enough to make Bread & Butter Pudding

A Recipe by



**SAVE FOOD.  
SAVE MONEY.  
SAVE THE PLANET.**