

ARANCINI WITH GENOVESE PESTO AND MINI RED TOMATO HEART



Chef: Maurizio Ferrari

Menù Ingredients

120g Riso Carnaroli – Carnaroli Rice - RK1
4 Mini Red Pomodori "Pizzutello" pelati semiseccchi in olio -
Mini Red Semi dried peeled "Pizzutello" tomatoes in oil -
XN1X
60g Pesto alla genovese fresco (Fresh Genovese pesto) -
WH0X
to taste Olio extravergine di oliva - Extra Virgin Olive Oil -
EKC
to taste Superbrodo vegetale granulare - Granular vegetable
bouillon - BG1X

Ingredients

40g Butter
15g shallots
30g White wine
to taste Peanut oil
(for the breading) to taste Pastry flour
(for the breading) to taste Water
(for the breading) to taste Breadcrumbs

Method

Serves 4

Clean the shallots, chop them, add a little extra-virgin olive oil and microwave for one minute. In a pan, toast the Carnaroli rice over a low heat; as soon as the grains are well toasted, pour in the white wine and when it evaporates start adding the vegetable stock a little at a time. Add the shallots and continue cooking. Once cooked, add the Genovese pesto to the risotto, mix well and stir in the cold butter. Transfer to a large baking tray so that the rice can cool evenly. To form the arancini, take a handful of risotto, create a hole in the middle and place a Mini Red tomato inside. Close with some rice and roll the arancini into a conical shape, ensuring they are nice and firm. Place the flour in a bowl and pour in a few tablespoons of water to create a batter that is dense and sticky but not too fluid. Dip the arancini into the batter, making sure they are fully covered. Roll the arancini in breadcrumbs and press well so that they stick to the batter. Fry the arancini in peanut oil at 175°C for a few minutes, when golden brown drain them on kitchen paper.