TRUFFLE ARANCINI WITH CACIOTTA CHEESE HEART



Chef: Maurizio Ferrari

Menù Ingredients

100g Crema di funghi prataioli al profumo di tartufo – Button mushrooms paste with truffle aroma - EXH07
120g Riso Carnaroli – Carnaroli Rice - RK1
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
40g Caciotta cheese
to taste Fresh parsley
30g White wine
40g Parmigiano Reggiano cheese
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 extravirgin 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. Two minutes before the risotto is cooked, add the cream of button mushrooms aromatised with truffle, leave to flavour for a couple of minutes, turn off and stir in the cold butter, Parmigiano Reggiano cheese and finely chopped parsley. 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 piece of Caciotta cheese 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.

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