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PROFESSIONAL

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BUSINESS

TOM KERRIDGE | PUBS & RESTAURANTS | 10 SERVINGS

## PARMESAN AND MOZZARELLA ARANCINI (V)

### INGREDIENTS

#### FOR THE ARANCINI BASE

80ml Olive oil  
50g Butter  
100g Onion, finely & diced  
10g Garlic, peeled & grated  
350g Carnaroli rice  
150ml White Wine  
1.2l Water  
50g Knorr Professional Vegetable Bouillon Paste  
150g Parmesan, grated  
1 Lemon, zested

#### TO SHAPE THE ARANCINI:

300g Mozzarella  
150g Plain flour  
150g Eggs, whisked  
150g Panko breadcrumbs

### METHOD

#### FOR THE ARANCINI BASE:

- Heat the oil and butter until the butter foams.
- Add the onion and a pinch of salt and sauté over a medium heat, until the onions are soft and translucent.
- Add the garlic and cook out for a minute.
- Then add the risotto rice and stir well, making sure you coat the grains in the butter.
- In a separate pan, bring the water to the boil and whisk in the KNORR Professional Vegetable Bouillon Paste. Reduce the heat to a simmer.
- Pour the wine on to the rice and keep stirring.
- Once the wine has evaporated, pour in the stock in 100ml ladles, and stir well. Once the stock has been absorbed, continue to stir and add in the remaining liquid, little by little until the rice is cooked.
- Stir in the Parmesan, lemon zest and a season, then pour onto a tray and cover with clingfilm to cool.

#### TO SHAPE THE ARANCINI:

- Divide the rice mixture into 30 equal balls, then flatten each one and press a 10g piece of the mozzarella into the middle of each.
- Draw up the sides to form a risotto ball.
- Repeat the process for the remainder. Place them onto a tray and chill in the fridge until you are ready to coat them.
- Put the flour, eggs and breadcrumbs into three separate bowls, then dip each risotto ball into the flour, followed by the eggs, then into the breadcrumbs.
- Place the balls onto a clean tray and store in the fridge until service.

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## PARMESAN AND MOZZARELLA ARANCINI (V)

### INGREDIENTS (CONTINUED)

#### TO SERVE

50g Parmesan

### METHOD (CONTINUED)

#### TO SERVE:

- Fry the arancini at 170°C for 6-8 minutes, or until golden and hot throughout.
- Place the arancini into serving bowls and grate over extra parmesan and serve.