

ANYTHING ARANCINI

A “WASTY” RECIPE
Brought to you by OzHarvest



ANYTHING ARANCINI



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.

TOP FOOD SAVING TIP:

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

Recipe by Travis Harvey,
OzHarvest Chef for a Cause

