

Pesto Arancini

150–180 Min

Ingredients 6 Portions

= Kotányi Produkte

350 g	Cooked risotto, chilled
100 g	Basil pesto, plus extra for serving
0.5 tsp	Basil, Crushed
0.5 tsp	Italian Herbs
	Crispy breading mix, cheese
	Oil, for frying

Preparation

1. Spoon the pesto into small ice cube tray compartments and freeze. Add the dried basil and Dalmatian Herb Blend to the chilled risotto and mix well.
2. Take 1–2 tablespoons of risotto and flatten it in your hand. Place a frozen pesto cube in the centre and shape into a ball. Repeat until all ingredients are used. You should get 10–12 arancini. Freeze for 30 minutes.
3. Pour 200 ml water into one bowl and the Crispy Poh mix into another. Heat oil in a saucepan over low heat.
4. Dip each arancini briefly into the water, drain lightly and coat with the Crispy Poh mix.
5. Once the oil reaches about 170°C, fry 2–3 arancini at a time until golden brown.
6. Drain on a wire rack or paper towels and serve with pesto and Parmesan cheese.