

Baked Arancini

I only ever make arancini when I have left over risotto – see risotto recipe.

Ingredients

Chicken Risotto (See recipe)

Mozzarella

For the breadcrumbs

2 Slices of bread

2TBS Smoked Paprika

2TBS Olive Oil

Salt & Pepper to taste



Method

Step 1: Remove the leftover risotto from the fridge, ensure that any large chunks of chicken have been finely chopped.

Step 2: Place all the breadcrumb ingredients into a food processor. Sprinkle the breadcrumbs onto a lined baking sheet and bake in the oven for 5 minutes on 180C. (This extra step makes the arancini golden and crunchy – no soggy bottoms).

Step 3: Using a dessert spoon of risotto, roll it in your hand to form a ball. Break a piece of mozzarella (about 1cm in diameter) and push it into the centre of the ball.

Step 4: Roll the risotto ball into the baked breadcrumbs. (Risotto tends to be quite sticky, so there is no need to use egg and flour to form a batter, which means less calories but effect on the taste)

Repeat for each risotto ball. Bake in the oven for 15-20mins.

Serve with a tomato pasta sauce.