



Sundried Tomato & Gouda Arancini Balls Served with Basil Pesto

Serves 24

Preparation time: 45 minutes

Cooking time: 15 minutes

Ingredients:

- 2 Tbsp olive oil
- 1 onion, finely chopped
- 2 cloves garlic, finely minced
- 1 tsp thyme leaves
- Salt
- 200g sundried tomatoes (semi dried or in oil, drained), roughly chopped
- 250g risotto rice
- 30ml lemon juice
- 700ml hot vegetable stock
- 300g President Gouda 2 MAT
- Pepper
- 100g flour
- 2 eggs, whisked
- 150g panko breadcrumbs
- 1.5-liter cooking oil
- 130g basil pesto

Method:

1. Heat the olive oil in a large pan over a low-medium heat.
2. Add the onion, garlic and thyme, with a pinch of salt. Sauté until translucent. Add the sundried tomatoes and sauté for a further 2 minutes.
3. Add the risotto rice and allow to sauté until you can hear it starting to crackle, and the outer of the rice grains become slightly translucent.
4. Add the lemon juice and then a cup of hot vegetable stock. Stir gently until all the liquid has been absorbed, then add another cup of stock. Again, stirring gently and continuously until the liquid is absorbed. Continue adding stock a cup at a time until the rice is cooked, but still has a slight bite. Remove from the heat and stir through the grated gouda.
5. Season to taste with salt pepper.
6. Spread the rice mix onto a tray and put in the fridge until completely cool.
7. Once cool, roll the rice mixture into even balls, about golf-ball size.
8. In one bowl have your flour, in another have the whisked egg, and in a third bowl have your panko.
9. Dip the rice balls into the flour, then roll in the egg, and lastly coat evenly in the panko breadcrumbs. Place them on a tray and back in the fridge.
10. Heat up your oil in a pot or heavy based pan to about 180C. If you do not have a thermometer, sprinkle some breadcrumbs in, if they fix straight away but without blackening, then the oil is hot enough.
11. Fry your arancini balls in batches until golden and heated through. Remove from the oil and drain on paper towel, sprinkling with a pinch of salt.