

# SWEET POTATO AND CORIANDER ARANCINI

## EQUIPMENT

CHEF'S KNIFE, MIXING BOWLS, BAKING TRAYS, SPOONS, MICRO-PLANE OR GRATER,  
DEEP-SIDED FRYPAN WITH LID, WHISK OF FORK

## INGREDIENTS

175GM ARBORIO RICE, 250GM CHICKEN OR VEGETABLE STOCK, 1 PEELED BROWN ONION, 2 CLOVES GARLIC,  
2 SMALL OR 1 MEDIUM SIZE SWEET POTATO, ¼ BUNCH CORIANDER, 100GM PLAIN FLOUR, 1 EGG,  
100GM MILK, 100GM PANKO BREAD CRUMBS, 20GM BUTTER, 30GM PARMESAN CHEESE, SALT FLAKES,  
EXTRA VIRGIN OLIVE OIL, KEWPIE MAYONNAISE AND SRIRACHA SAUCE TO SERVE

## METHOD

FINELY DICE THE ONION AND CHOP THE GARLIC. PEEL AND DICE THE SWEET POTATO INTO 1CM CUBES.

PLACE THE FRYPAN OVER MEDIUM HEAT AND ADD A SPLASH OF EVOO, ONCE HOT ADD THE SWEET POTATO AND SAUTÉ FOR 2 MINUTES.

NEXT ADD THE ONION AND CONTINUE TO SAUTÉ FOR ANOTHER MINUTE, THEN ADD THE GARLIC AND SAUTÉ FOR A FURTHER 30 SECONDS.

ADD THE RICE TO THE PAN AND TOAST IT FOR 2 MINUTES THEN ADD THE STOCK AND SEASONING AND BRING TO THE BOIL. PLACE THE LID ON THE PAN AND PLACE THE PAN INTO A PRE-HEATED OVEN STEAM SETTING 100°C FOR 14 MINUTES.

ONCE COOKED REMOVE THE PAN FROM THE OVEN AND ADD THE BUTTER AND PARMESAN AND STIR THROUGH UNTIL THE BUTTER IS MELTED AND COMBINED.

TRANSFER THE RICE TO A MIXING BOWL AND COOL COMPLETELY.

ONCE COOL CHOP THE CORIANDER AND MIX IT THROUGH THE RICE. SET UP A BOWL OF COLD WATER AND SPOON OUT THE RICE INTO GOLF BALL SIZED BALLS, DAMPEN YOUR HANDS WITH THE WATER TO HELP SHAPE THE BALLS AND ENSURE THE RICE DOES NOT STICK TO YOUR HANDS.

DUST A LARGE BAKING TRAY WITH FLOUR AND TOSS THE RISOTTO BALLS IN THE FLOUR UNTIL EVENLY COATED WITH FLOUR.

WHISK TOGETHER THE EGG AND MILK AND PLACE THE FLOURED RISOTTO BALLS INTO THE EGG WASH THEN INTO A BOWL OF BREADCRUMBS.

PLACE THE CRUMBED BALLS ONTO A BAKING TRAY LINED WITH BAKING PAPER AND SPRAY THE BALLS LIGHTLY WITH OIL SPRAY. PLACE THE TRAY INTO A PRE-HEATED OVEN COMBI SETTING 210°C FOR 20-25 MINUTES UNTIL CRISP AND GOLDEN BROWN.

ONCE COOKED REMOVE THE ARANCINI FROM THE OVEN AND PLACE THEM ON A LARGE SERVING PLATTER. SQUEEZE A DOLLOP OF KEWPIE MAYONNAISE ON TO THE TOP OF EACH ARANCINI AND FINISH WITH A SMALL "DOT" OF SRIRACHA SAUCE ON TOP OF THE MAYONNAISE AND SERVE.

## HINTS & TIPS

- STEAMING YOUR RISOTTO WITH THIS METHOD ENSURES EVEN COOKING AND LESS TIME SPENT STANDING OVER THE POT STIRRING.
- ARANCINI CAN BE MADE AS SMALL OR LARGE AS YOU LIKE AND CAN BE MADE AHEAD OF TIME. IF POSSIBLE CRUMB THE DAY YOUR GOING TO SERVE THEM AS THE CRUMBS MAY BECOME MOIST IF LEFT IN THE FRIDGE.
- ALMOST ANY FLAVOUR COMBINATIONS CAN BE PUT INTO ARANCINI BE SURE TO CUT THE INGREDIENTS GOING INTO THE ARANCINI AND APPROPRIATE SIZE FOR THE BALLS YOU ARE GOING TO END UP MAKING.