COOKING PASSION SINCE 1877

Roast Pumpkin Arancini

DIFFICULTY: EASY

PREPARATION TIME: 15 MINS

COOKING TIME: 15 MINS

SERVES: 36

Ingredients

1 quantity Roast Pumpkin Risotto – refer to The Neff Kitchen for the recipe

Extra 200g butternut pumpkin, cut into 2cm cubes

½ cup plain flour

2 eggs, lightly beaten

1 ½ cups panko breadcrumbs

Canola spray

Chipotle Aioli to serve

Method

Prepare the Roast Pumpkin Risotto as instructed, adding the extra cubed pumpkin when roasting the pumpkin for the risotto.

When the pumpkin is roasted, set aside rather than adding it to the risotto.

When the risotto has completely cooled, shape the arancini by taking a spoonful of the mixture into your hands and shape it into a patty. Place a piece of roasted pumpkin into the centre and carefully shape the risotto around the pumpkin to form a ball. Repeat to form 36 arancini. Refrigerate for 30 minutes to ensure the mixture is firm.

Place the flour, eggs and panko crumbs into separate bowls. Roll each arancini ball in the flour, then dip into the egg and then crumbs ensuring that the arancini is completely coated.

Preheat the oven on CircoRoasting to 200°C and line the universal tray with baking paper. Place the arancini onto the tray and spray generously with canola spray to coat completely.

Cook on shelf position 4 for 15 minutes or until golden. Serve with Chipotle Aioli.

Notes

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