

Oven Baked Arrancini Balls

Equipment needed –

3 baking trays, baking paper, small knives, scissors, 3 baking trays, baking paper, 1 medium shallow bowl, small bowl, whisk, plate and 3 serving platters.

Ingredients from the Garden –

- 4 eggs lightly beaten

Ingredients from the Pantry –

- cooked and cooled risotto
- mozzarella cheese
- 1 cup of plain flour
- olive oil spray

What to do –

1. Preheat the oven to 180°.
2. Measure out 1 cup of plain flour into a medium sized shallow bowl.
3. Crack the eggs into a small bowl and lightly whisk
4. Open the package of sage and onion mix and spread out onto a plate.
5. Cut the mozzarella cheese into small chunks (28 small pieces)
6. Line 3 baking trays with baking paper.
7. Use wet hands to shape the risotto mixture into a small balls (enough for 1 for every person) pressing a small piece of mozzarella in the centre of each ball.
8. Roll one risotto ball into the bowl of flour and shake off the excess. Dip the ball into the egg mixture, then roll in the crumb mixture pressing to coat. Pinch the top of the ball slightly, to make a pear shape. Place on the prepared baking tray.
9. Repeat the process with the remaining risotto balls.
10. Spray the arrancini balls with olive oil spray and bake in a hot oven for about 20 minutes or until golden brown.
11. Arrange the balls onto 3 serving platters

Serves –

- 28 students.