

# HOT SMOKED SALMON ARANCINI

An Irish spin on an Italian favourite.



PREP TIME  
60 MIN



COOK TIME  
20 MIN



SERVINGS  
8

## Ingredients

The rice:

- 100g unsalted butter
- 500g arborio rice
- 1.5ltr of prepared [Blenders Vegetable Bouillon](#)
- 80g parmesan, grated
- 10g dill, chopped
- 1 glass of white wine
- Cracked black pepper

The filling:

- 1 leek, chopped
- 1 small red onion, finely chopped
- 2 carrots, peeled & chopped
- 200g hot smoked salmon
- 100g sun-dried tomatoes
- 20g fresh basil, chopped
- 50g frozen peas
- 125g prepared béchamel sauce

## Allergens

Contains Gluten, Eggs, Fish, Milk, Celery, Sulphites

## Method

1. Sauté the rice in a pot with butter, add half of the [vegetable stock](#). Reduce heat and add the wine. As the rice begins to cook, ladle in the rest of the stock in small batches every 5 mins. Add the cracked black pepper, butter, parmesan and the chopped dill. Stir the rice, remove from heat and allow to cool down.
2. In a separate pot, sauté the leeks, carrots, and red onions in butter until all the veg is soft. Add the bechamel sauce and heat gently. Add the sun-dried tomatoes, peas and fresh basil. Reduce heat and add the hot smoked salmon, remove from the heat and allow to cool.
3. To form the arancini, scoop a portion of the cooled risotto into your hand. Spoon 1 tablespoon of the filling mixture into the centre and wrap the rice around it to seal completely. Repeat with the remaining risotto and filling.
4. Lay out 3 separate bowls with flour, eggs and breadcrumbs. In a deep fat fryer heat the oil to high. Roll the arancini balls in the flour, dip into the egg and finally roll in the breadcrumbs. In small batches, add the balls to the fryer and cook for 8 mins until golden brown.
5. Serve 2 arancini on a bed of green leaves with [Sweet Dill Mayo](#) dip on the side.

