

Truffle Shuffle

Black Truffle Arancini

Mise en Place

Cutting board
Knife
Ladle
Wooden spoon

Cheese grater
Large pan
Small pot
1 cup measuring cup

Sheet tray
Medium bowls
Large pot for frying

Ingredients

3 cups broth
1 ½ cups water
2 ounce Parmesan
4 tablespoons unsalted
butter
1 jar Truffle Carpaccio

1 shallot
¼ cup olive oil
Balinese Truffle Salt, to taste
1 heaping cup carnaroli rice
½ cup dry white wine

2 cups of panko bread
crumbs
2 eggs
2 quarts vegetable oil

Preparation

1. In a small pot over medium-high heat, bring 3 cups of the broth and 1½ cups of water to a boil. Once boiling, turn off the heat and set aside.
2. Finely grate the Parmesan cheese. Cube the butter. Chop half of the Truffle Carpaccio, reserving the other half. Peel and finely mince the shallot.

How to Cook

1. In a large saucepan over low heat, stir together the shallot, half of the olive oil, and a pinch of Balinese Truffle Salt. Cook until the shallot is soft and translucent (but before browned).
2. Add the rice and cook over low heat, stirring constantly, until the rice has a toasty aroma but no color.
3. Deglaze the pan with the ½ cup of white wine, increase heat to medium-high, and continue stirring until all of the wine has evaporated.
4. Turn the heat to medium and add one ladle of hot stock to the pan.
5. Cook until almost all of the liquid has evaporated, stirring constantly. Repeat this process until there is only ¼ cup of stock left and the rice is al dente.
6. Turn the heat on the risotto to low and add the butter, one cube at a time, until emulsified. Adjust consistency if necessary with the last bit of stock. The risotto should be fairly thick, this will ensure that it is easier to roll up later.
7. Add the Parmesan, then fold in the chopped Truffle Carpaccio.
8. Season with a couple drops of champagne vinegar and Balinese Truffle Salt to taste.
9. Place the risotto on a sheet tray and cover with plastic wrap. Refrigerate.
10. Once cooled, scoop and roll 1 ounce balls of the risotto.
11. In a medium bowl, place the panko bread crumbs. In a separate medium bowl, whisk the eggs.
12. Dip the risotto ball in the egg mixture and then in the breadcrumbs to coat. Transfer to a sheet tray. (If the risotto balls are hard to work with, freeze them before you bread them)
13. Heat a large pot of oil to 350F and fry the arancini until they are crispy, golden brown, and cooked through! Serve with aioli, more parmesan, and the remaining truffle carpaccio.