



AUSTRALIAN
CHESTNUTS

CHESTNUT ARANCINI BALLS



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Prep time 40 mins + cooling – Cooking time 40 mins – Serves 6 as finger food



800g of fresh chestnuts
produces approx 500g once
cooked and peeled

Ingredients

500g chestnuts, cooked and peeled
1 ½ cups Arborio rice
2 tablespoons olive oil
1.25L vegetable stock
1 brown onion
3 cloves garlic, crushed
½ teaspoon allspice
2 cups fine breadcrumbs
2 cups sunflower oil

Method

1. Heat olive oil in a large, heavy-based saucepan on medium.
2. Chop the onion very finely and add to the oil. Sautee until softened and slightly golden. About 5-7 minutes.
3. Add minced garlic and continue stirring for a further minute until fragrant.
4. Add rice to the saucepan and stir, coating well.
5. Meanwhile, place the stock in another saucepan and bring to a gentle simmer. Once hot, add a ladle-full to the rice mixture and stir. From here it will need to be stirred constantly until done.
6. As each ladle-full is absorbed into the rice, add another and continue stirring until the rice is cooked and has taken on a creamy, risotto-like texture. The amount of stock used to achieve this may vary but ensure all liquid has evaporated and the rice is soft before turning off the heat.
7. Stir in allspice and chopped chestnuts. Season with salt and pepper. Place risotto mixture in a bowl to cool then refrigerate until cooled completely.
8. Remove risotto from fridge. Fill a shallow bowl with breadcrumbs. Take heaped teaspoons of the risotto mixture, roll into balls and then toss in breadcrumbs.
9. In a large frying pan, heat the sunflower oil on medium. It is ready when a piece of bread turns golden in about 30 seconds. Fry each ball for approximately 3-4 minutes on each side. It should look browned on the outside and be warmed through in the middle. Season with a little salt and pepper. Serve with creamy aioli.