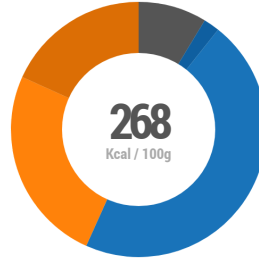


Wild mushroom arancini, truffle oil and parmesan (website)

OVERVIEW ...



CALORIES:
48.1% Carbs
8.7% Protein
43.3% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:



MAY CONTAIN:



RECIPE INGREDIENTS ...

QUANTITY:

DESCRIPTION:

METHOD:

129077 Brakes Porcini Mushroom Arancini.. - BRAKES

129077 PORCINI MUSHROOM ARANCINI

175g

5 x Each

unchanged

119656 Marinated & Seasoned Exotic Mushroom Mix (950g drained we...

EXOTIC MUSHROOMS

45g

unchanged

127291 Supernature Oil Black Truffle Cold Pressed Rapeseed Oil.. - BR...

127291 BLACK TRUFFLE COLD PRESSED RAPESEED OIL

10ml

0.04 x Each

unchanged

113880 Premium Large Chives Bunch.. - BRAKES

113880 CHIVES

5g

0.05 x Each

N/A

102661 Micro Salad Rocket..

MICRO SALAD ROCKET

2g

N/A

149911 Granarolo Grated Parmigiano Reggiano..

GRATED PARMIGIANO REGGIANO

10g

0.01 x Each

unchanged

PRODUCTS / PACK SIZES ...

1 Serving



🕒 247g / 668kcal

1.0

COOKING INSTRUCTIONS & NOTES

METHOD

Preparation:

Chop the chives

Method:

1. In a deep fat fryer at 180oC fry the arancini until core temperature has been reached - drain onto a papered tray.
2. In a pan over a medium heat warm the mushrooms in the truffle oil.
3. Spoon the mushrooms onto a plate and arrange the arancini around.
4. Spoon over the chives and parmesan, garnish with a drizzle of the truffle oil.
5. Finish the dish with micro rocket and serve !