Wild mushroom arancini, truffle oil and parmesan (website)

OVERVIEW ...





CALORIES:

48.1% Carbs

8.7% Protein

43.3% Fat

FOOD LABELLING...

Serves **1**

CONTAINS:

WHEAT, MILK

MAY CONTAIN:

HAZELNUTS, PECANS, ALMONDS, CASHEWS, WALNUTS, BRAZIL NUTS, PISTACHIOS, MACADAMIAS; PEANUTS; CELERY; MUSTARD; SESAME

RECIPE INGREDIENTS ...	QUANTITY:	DESCRIPTION:	METHOD:
129077 Porcini Mushroom Arancini.. - 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.. - 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 !