

Truffle Arancini with Smoked Tomato Crema paired with Davis Estates Pinot Noir

INGREDIENTS:

Truffle Arancini

½ cup Carnaroli rice
¼ teaspoon kosher salt
1½ cups chicken stock
4 ounces truffle gouda such as Hay There,
shredded
4 ounces butter, melted
1½ cups panko
1 tablespoon parsley, chopped
½ cup unbleached all-purpose flour
2 large eggs, beaten with 2 tablespoons water
Vegetable oil, for frying

SERVES: 4-6

Smoked Tomato Crema

2 tablespoons olive oil
⅓ cup onion, finely diced
4 cloves garlic, minced
1 (28-ounce) can diced tomatoes
1 teaspoon oregano, chopped fine
Few drops of liquid smoke about a ¼ teaspoon
¾ teaspoon salt
½ teaspoon black pepper
3 large sprigs of fresh basil
¼ cup heavy cream

METHOD:

Truffle Arancini

- In a medium saucepan over medium-high heat, bring the chicken stock and 1/4 teaspoon salt to a boil.
- Stir in the rice and reduce the heat to low and simmer until tender uncovered stirring often, about 20 minutes.
- Stir in parmesan cheese then spread your mixture on a parchment-lined baking sheet and let cool completely. Once cooled transfer to a large bowl.
- Melt the butter and pour over the cold rice, add in the truffle gouda and use gloved hands to really mix the rice together.
- Roll the rice mixture into balls, a little smaller than a golf ball, and place them on a tray.
- In a large bowl, mix the panko and parsley.
- Place the flour and beaten eggs into separate small bowls.
- Place a rice ball into the flour, and gently coat the ball on all sides. Wipe off excess flour and place in egg mixture coat evenly. Transfer to breadcrumbs and coat evenly. Transfer the coated ball to a clean sheet pan. Repeat with the remaining balls. Refrigerate for at least 30 minutes.
- Heat fryer to 350°F. Fry a few arancini at a time, they are ready when they are golden brown, about 3 minutes.

Smoked Tomato Crema

- In a large saucepan over medium-high heat, heat olive oil.
- Add onion and sauté for 5 minutes, stirring occasionally. Add garlic and sauté for 1-2 minutes, stirring frequently. Add the tomatoes, oregano, fresh basil sprigs, salt and black pepper, and stir.
- Continue cooking the sauce until it reaches a simmer. Then reduce the heat to medium-low, cover and continue to simmer for 20 to 30 minutes, stirring occasionally. Add liquid smoke and taste to desired level of smoke, adding only drops at a time.

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- Remove and discard the fresh basil sprigs. Add in cream and taste and season the sauce with more salt and pepper if needed.
- Puree with an immersion blender until it reaches your desired consistency.

To Finish

Dip your finished Arancini in the crema or drizzle over the top, either way you enjoy it, make sure you have a glass of Davis Estates Pinot Noir in hand.