



**Garden Medley  
Crumbed Porcini  
Mushroom Arancini**

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## **Garden Medley Crumbed Porcini Mushroom Arancini**

### **INGREDIENTS**

- 30g dried porcini mushrooms
- 2 tbsp Olivado olive oil
- 1 onion, finely chopped
- 1 garlic clove, finely chopped
- 200g brown mushrooms, finely chopped
- 500g arborio rice
- 1 ½ litre vegetable stock
- 50g butter, coarsely chopped
- 50g parmesan, finely grated
- 2 tbsp parsley, roughly chopped
- salt and pepper to taste
- 100g plain flour
- 2 large eggs, beaten
- 200g ground Proper Garden Medley Crisps Olivado high heat oil for deep-frying
- 3 tbsp crushed Proper Parsnip Crisps
- 5 tbsp garlic aioli

### **METHOD**

1. Place the dried mushrooms in a bowl, cover with boiling water and leave for 15 minutes to soften. Strain mushrooms, reserve the water, finely chop, set aside.
2. Heat oil in large saucepan on high heat, add onion, reduce heat to low and cook until soft. Add garlic and cook for another minute. Add mushrooms and cook for 2 minutes. Add rice and stir for a minute then add mushroom soaking water plus enough water to cover the rice by 2cm. Bring to boil then reduce heat to low and cook until liquid evaporates - 12-15 minutes.
3. Remove from heat, stir in butter, parmesan and parsley and stir for 1-2 minutes. Pour into tray, spread mix out to cool quickly, cover with plastic wrap and chill.
4. Taste the mixture to ensure it is seasoned correctly. With damp hands, take about a golf ball size of rice, roll into a ball shape then set aside. Repeat with remaining rice. Dip balls in the flour then the egg mixture then roll in Garden Medley Crumbs and place in fridge for 30 minutes to firm.
5. Heat oil in a deep saucepan to 170C, place a few balls in the oil gently and deep-fry, turning occasionally, until golden. Be careful as hot oil will spit. Remove and drain on paper towel. Season and serve on top of a tsp of aioli, topped with Parsnip dust and a micro-greens.