



Photo credit: Farrukh Aziz

# Caprese Bites

## INGREDIENTS

- 24 bambini bocconcini
- 24 basil leaves
- 24 thinly cut slices of salami
- 12 mini roma tomatoes, cut in half

## BASIL VINAIGRETTE

- 1/3 cup olive oil
- 1 Tbl white balsamic vinegar
- 1 garlic clove, roughly chopped
- 1 spring onion, roughly chopped
- 6 basil leaves
- Salt and pepper

## METHOD

1. Thread, onto small skewers, bocconcini, salami, then a basil leaf and finally finish with half a roma tomato
2. Repeat 24 times
3. Blend all basil vinaigrette ingredients together in a blender until smooth and well combined.
4. Pour vinaigrette over each skewer.
5. Serve.

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# Arancini with Italian Red Sauce

## INGREDIENTS

- 3 Tbl butter
- 1 small onion, finely chopped
- 1.5 litres (6 cups) of chicken stock
- 2 cups Arborio rice
- 3/4 cup grated parmesan cheese
- 2 eggs, beaten
- Dried breadcrumbs
- Oil for deep-frying
- 1 Tbl olive oil
- 1 brown onion, finely chopped
- 3 cloves of garlic, crushed
- 2 kg (10 medium) tomatoes coarsely chopped
- 3 cups chicken stock
- Basil
- 1 tsp sugar
- Salt and pepper

## ITALIAN RED SAUCE


1. Heat oil in a large saucepan. Cook the onions and garlic, stirring until the onion softens.
2. Add tomatoes and stock, mix well and allow to bring to a boil. Add the sugar, basil and salt and pepper. Stir well, and allow to cook for 15 to 30 minutes until it reduces.
3. Place into a blender and blitz until smooth.
4. Pour out into bowls and place a few arancini balls on top.

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# Arancini with Italian Red Sauce

## METHOD

1. In a saucepan, Heat the stock to a simmering point. In a large frypan, melt the butter in a large saucepan, Add the onion and cook over low heat for 3-4 minutes until softened but not browned.
2. Add the rice to the onion and cook, stirring, for 1 minute to seal the rice. Add 1 cup of the heated stock, stirring continuously so the rice cooks evenly. Once the rice has absorbed the liquid add another cup and stir the rice until the rice has absorbed the liquid. Keep repeating until all the liquid is used stirring frequently. Continue in this way for about 20 minutes, or until the rice is creamy on the outside but still al dente.
3. Remove from the heat and stir in the parmesan and eggs - season with salt and pepper. Spread out onto a large baking tray to cool completely.
4. Using a small ice cream scoop, scoop out the rice and roll it into balls. Roll the balls into breadcrumbs and place them on a baking tray while making the rest.
5. Heat enough oil in a deep fryer or deep saucepan to fully cover the balls. Heat the oil to 180°C, or until a piece of bread fries golden brown in 15 seconds when dropped in the oil. Deep-fry in batches, without crowding, for about 4 minutes, or until evenly golden brown. Drain on a wire rack and serve at once.

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