

Miso Mushroom Arancini with Black Garlic Aioli

Makes 3 dozen

Prep and cook time: 60 minutes, plus chill time

Risotto

1/4 cup Olive Oil
4 tsps vegan Butter
1 White Onion, chopped
5 cloves Garlic, minced
2 cups Arborio Rice
1 1/2 cups Chardonnay (or similar white wine)
6 cups Vegetable or Mushroom Stock
16 oz Mushrooms, diced - Cremini or other favorite
4 Tablespoons Miso Paste (white)
Salt and Pepper to taste

Stuffing

2 Shitake Mushrooms, remove stem and dice
2 Green Onion, sliced
2 Tbs Sesame Oil

Arancini

3 large Eggs, beaten
3/4 cup all purpose Flour
2 cups Panko Bread Crumbs

Aioli

All ingredients at room temperature
1 large Egg, pasteurized
1/4 tsp Salt
1/4 tsp Dijon Mustard
1 1/2 tsp Lemon Juice
1 tsp White Vinegar
3 cloves Black Garlic
1/2 cup Avocado Oil
Black sesame seeds - to garnish

Air fryer or 6 cups cooking oil



1. Risotto - Melt butter and olive oil in heavy pan, add onions and cook 5 minutes, add miso paste, garlic, and uncooked rice and mix to coat rice. Stir and simmer one minute and then add the white wine to deglaze pan and stir until evaporated. Slowly add one cup of broth to pan, and continue to cook, adding one cup of broth at a time, stirring continuously for 24-30 minutes until rice is al dente. Add sliced mushrooms and stir. Set aside and allow to cool.

2. Spread cooled risotto on baking pan lined with parchment and cover with plastic wrap. We recommend placing the pan in the freezer for an hour or so to chill mixture to make hand-forming small balls of the risotto and stuffing easier.

3. Stuffing - While risotto mixture is chilling, in a small pan sauté shitake mushrooms and green onions in sesame oil over medium heat 2-3 minutes and set aside.

4. Arancini - Place beaten eggs, flour, and Panko in separate bowls. Form small risotto balls from chilled mixture, including a small amount of stuffing in center. Dredge the formed risotto balls in flour, followed by the beaten eggs, and roll in Panko crumbs. Set balls aside.

5. In heavy pan, heat cooking oil to 350° F and, working in small batches, fry arancini balls until deep golden, turning occasionally. Transfer to wire rack set over a baking sheet to drain. For an extra crispy texture, use an air fryer set at 400° F for 12 minutes.

6. Aioli - Combine ingredients in a jar or bowl using an immersion blender or similar to mix until smooth. Garnish aioli with black sesame seeds. Serve as a complement to the arancini.

7. A crowdpleaser in our tasting room, the flavors of the savory arancini and aioli marry wonderfully with both Fairsing Pinot Noir and Chardonnay.

Notes: Don't be intimidated by the steps in making arancini. Arancini show incredibly well at gatherings and the recipe is easy to adapt for taste preferences. As presented, this version is dairy-free, but feel free to play with your own combinations. The risotto mixture can be prepared days in advance for day-of assembly. Arancini freeze well for several months. Make in advance and pull them out for something special at the last minute.