

ROCK SHRIMP ARANCINI

YUZU CURD, BASIL AIOLI

WHITE WINES SPRING 2023

Serves 6

For the arancini (risotto balls): <ul style="list-style-type: none">• 4 cloves garlic, minced• ½ cup shallots, minced• 1 yellow onion, diced• Olive oil• 2 cups arborio rice• 6 cups chicken stock• 1 lemon, juiced• 1 cup parmesan cheese• 1 cup mascarpone• salt and pepper• 1 lb. rock shrimp, peeled (replace with medium shrimp, lobster meat, or lump crabmeat)• 4 eggs, beaten• 3 cups breadcrumbs• Canola Oil• Grated parmesan	For the yuzu curd: <ul style="list-style-type: none">• 1 jar lemon curd• 1 tbsp. Yuzu kosho paste• 1 lemon, juiced and zested For basil aioli: <ul style="list-style-type: none">• 2 cups organic mayo• 1 clove garlic• 1 cup packed basil leaves• ½ tsp. cayenne• 2 tbsp. lemon juice
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METHOD

In a medium saucepan, cook the garlic, shallots, and onion in olive oil over low heat until soft but not browned, 10-15 minutes. Add the uncooked rice and stir to coat. Add half the chicken stock and cook until most of the broth is absorbed. Add the rest of the stock, simmer until rice is soft.

Add lemon juice, parmesan, and mascarpone. Fold and season with salt and pepper to taste, finish with peeled rock shrimp (or alternative chopped into smaller pieces). Pour the rice out onto a sheet pan. Let cool and place in the refrigerator overnight.

Prepare a breading station with the beaten eggs and breadcrumbs. Shape the rice into a ball with a 2oz scoop. Dip rice into the egg then the breadcrumbs to form the arancinis, and place on a baking sheet. Repeat for all of the rice and refrigerate for 1 hour. While cooling, prepare the two sauces.

Yuzu curd:

Combine lemon curd, lemon juice and yuzu kosho paste with a spoon. Set aside.

Basil Aioli

Pulse all ingredients for the basil aioli in a food processor until smooth. Set aside.

Finish:

Fry the arancini on a stovetop at medium heat in canola oil until golden brown.

Spoon both sauces on a platter. Place the arancini on top and sprinkle with grated parmesan.

