





ARANCINI WITH GOUDA AND MARINARA SAUCE

Ingredients (for 5 arancini balls):

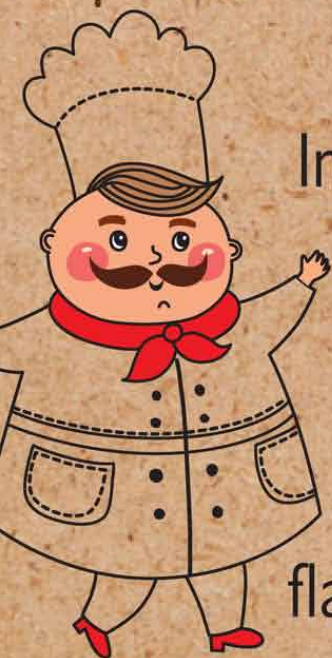
- 150 gr of risotto rice (arborio will do fine)
- 30 gr of green peas • 50 gr of mushrooms
- 30 gr of bread crumbs • 450 ml vegetable stock
 - 50 gr of finely chopped onions
 - 1 clove of finely chopped garlic
 - Olive oil, salt and black pepper

For the Marinara sauce:

- 200 ml of tomato juice
- Salt, pepper, garlic, parsley



instructions



In a hot pan, with a bit of olive oil, start by frying the onions and garlic, for about 2-3 minutes.

You can now put the mushrooms and peas in action and let them cook for 5 minutes.

Now add the rice and let it soak all of that flavour from the pan, stirring for about 1 minute.

Add the stock, ladle by ladle - not all at once, and each time wait until all the stock has been absorbed by the rice before adding the next one. That's how risotto rice should be properly cooked.





instructions

When all the stock has been used your rice should be ready. Now let it cool completely.

It will become sticky and now it's time for you to add the breadcrumbs in and mix. Shape 5 to 6 balls, and in each one don't forget to add a bit of

GreenVie Dairy Free Gouda Cheese in the middle, from that mix and roll them in a bit more breadcrumbs, so they cover the outside of the arancini.

Fry the arancini for 5-6 minutes and serve with the marinara sauce. That sauce is made by simply mixing the tomato juice with salt, pepper, garlic and parsley.

enjoy! ♥