

## Herb and Mozzarella Arancini ( Risotto) Balls



### Filling:

- 4 cups leftover risotto
- ½ cup chopped fresh herbs (parsley, oregano etc.)
- 1 egg
- ½ cup grated parmesan

### To Crumb Balls:

- 1 cup plain flour
- 3 eggs, beaten
- 2 cups panko breadcrumbs
- 150g mozzarella, cut into 1cm cubes

In a large bowl combine cold risotto, herbs, egg and parmesan. If too sloppy add half a cup of breadcrumbs to the mix.

Roll mix into golf ball sized balls and press a cube of mozzarella into the middle of each. Press mix together to close the opening.

When all of the mix is rolled into balls then begin crumbing. First roll them in flour, then beaten egg, then bread crumbs.

Place finished balls on a baking tray lined with baking paper.

Bake in a 200c oven for 25 minutes or until golden.