



THE INCABERRY

Hot Canapés

Vegetable and Incaberry arrancini within Incaberry and tomato salsa

Ingredients

- 2 1/4 cups chicken stock
- 1 cup arborio rice
- 1 tablespoon olive oil
- 20g butter
- 1 brown onion, finely chopped
- 200g inca berries, finely chopped
- 2 tablespoons pine nuts, chopped
- 1/2 cup finely grated parmesan cheese
- 1/3 cup plain flour
- 2 eggs, lightly whisked
- 3 cups dried breadcrumbs
- extra-light olive oil, for deep-frying
- 100g inca berrie paste
- 1 small Spanish onion diced,
- 2 roma tomato diced

Method

1. Place stock in a saucepan. Bring to the boil over high heat. Stir in rice. Cover with a lid. Reduce heat to low and cook for 10 minutes. Remove from heat. Set aside, covered, for 10 minutes or until liquid has been absorbed. Transfer to a bowl.
2. In a small pot place Incaberries and enough water to cover boil for ten mins, then drain and discard liquid, put Incaberries in bowl to cool
3. Then, heat oil and 20 g butter in a frying pan over medium heat. Add half the onion, half the cooled Incaberries (chopped finely) and pine nuts. Cook, stirring occasionally, for 8 to 10 minutes or until onion softens.
4. Add onion mixture and cheeses to rice. Mix well. Season with salt and pepper. Set aside to cool. Refrigerate for 4 hours.
5. Shape tablespoonfuls of mixture into balls. Dip in flour, then egg, then breadcrumbs. Place on a tray. Refrigerate for 30 minutes.
6. Preheat oven to 180°C. Heat oil in a large, shallow saucepan over medium heat. Cook balls, in batches, for 5 to 6 minutes or until golden. Transfer to a rack. Place in oven to keep warm. Serve arancini balls warm.
7. For salsa chop remaining Incaberries then add chopped tomatos and onion, season with salt and nenner and a splash of olive oil serve