

Rocket wreath with tomato arancini balls



Time: 60 min.

Difficulty: Easy

Ingredients (4 portions | about 25 balls)

For this recipe we used:

- **Ingredients**

- Organic Tomato Puree 500g 150 g
- Cheese
- Cherry tomatoes 150 gr
- Cloves of garlic 2-3
- Lamb's lettuce A few leaves
- Mozzarella {grated} 100 g
- Olive oil 2 tbsp
- Onion 1
- Parmesan {finely grated} 100 g
- Risotto rice 150 g
- Rocket 100 gr
- Vegetable soup 500 ml
- Vinegar & olive oil
- White wine 100 ml

- **Breading**

- Breadcrumbs 200 g
- Eggs {whisked} 2
- Flour 1/2 cup
- Plenty of vegetable oil



Preparation

Peel, clean and finely dice the onion and garlic. Heat the olive oil in a pot and sauté the onion and garlic cubes until translucent. Add the rice and sauté briefly, stirring. Deglaze with the white wine and simmer over medium heat. Just before it has reduced completely, pour in vegetable soup - just enough to cover the rice mixture. Simmer everything uncovered over medium heat for about 30 minutes until the liquid is completely absorbed. Stir occasionally and pour in the rest of the broth little by little. Repeat the process until the soup has been used up.

Stir the strained tomatoes, grated Parmesan and grated mozzarella into the finished risotto and knead into a firm mass. Shape the mixture into balls with your hands. Roll the balls in the flour, run them through the eggs and roll them in the breadcrumbs. Heat plenty of vegetable oil in a large pan and fry the balls until crispy.

Wash and dry the rocket and arrange it on a plate in the shape of a wreath. Wash and halve the cherry tomatoes and arrange on top of the rocket. Using a cookie cutter, cut out as many stars as you like from the cheese and arrange on the salad wreath. Serve with the still hot arancini balls.