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# Island Style Arancini

Total time: 45 min Yield: 18 balls

## Ingredients

1 cup shiitake mushrooms (diced)  
1 clove garlic (minced)  
1 tsp fresh ginger root (grated or ground)  
1 Tbsp sesame oil  
6 oz shredded roast pork  
2 Tbsp hoisin sauce  
1 tsp chili bean sauce  
1 whole scallion (chopped)  
1 Tbsp cilantro (chopped)  
2 Tbsp vegetable oil with 1/2 tsp. sesame oil  
1/3 cup onion (diced)  
3 cup precooked risotto  
1 large egg  
1/4 cup hard cheese (pecorino or parmesan, grated)  
1/4 cup lup cheong (diced)  
1 scallion (sliced)  
2 cup panko  
1 cup vegetable (non-olive) oil

Prep Time: 45 min Total Time: 45 min

## Instructions

To make the filling, sauté the shiitake, sliced garlic and ginger in 1 tablespoon sesame oil until lightly browned. Mix in pork, hoisin sauce, chili bean sauce, chopped scallion and cilantro. Set aside.

Heat vegetable oil with sesame oil in a saucepan, then sauté diced onion and minced garlic until soft. Add risotto, stirring for 5 minutes. Drain the rice mixture and spread out on a tray to cool to room temperature, about 10 minutes, then scrape into a mixing bowl and beat in egg, grated cheese, lup cheong and sliced scallion.

Take about 3 tablespoons of the cooled rice mixture and shape it into a 2 inch ball in the palm of your hand. Make a well in the center of the ball, drop in 1 tablespoon of filling, and work the rice so that it completely encloses the filling. Or you can also mix the rice mixture and filling together and roll together to save time.

Roll the rice balls in the panko, pressing lightly to coat evenly. Pour the vegetable oil about 1 inch deep

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into a skillet. Insert a deep-frying thermometer and heat over medium heat to 375° F. Carefully slip the rice balls into the oil. Fry, turning with tongs or a slotted spoon, until golden brown on all sides, about 4 minutes. Drain on paper towels. Fry the remaining rice balls. Serve on a platter. Top with sauce of your choice.

**Recipe brought to you by:**

Chef Amy E Ferguson