



## Bloomsdale Spinach and Black Truffle Arancini

Chef Jarad Gallagher demonstrated how to make this flavorful dish at the 2014 Napa Truffle Festival for the **HALL Winery Truffle Lunch**. It's great as an appetizer, side dish or snack, and pairs well with Sauvignon Blanc.



**Chef Jarad Gallagher**  
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### INGREDIENTS (Serves 6-10)

#### For the Spinach Purée

2 cups Bloomsdale Spinach, stems removed and cleaned

1 gallon water

1/2 cup kosher salt

1 oz olive oil

To taste, white soy

1 oz black truffle for shaving as garnish

#### For Frying

2 cups white flour

6 whole eggs (whipped)

6 cups panko

As needed, rice bran oil for frying

#### For the Arancini

1 oz whole butter

2 tbsp grape seed oil

4 cups+ lite chicken stock, unsalted

2 oz onions, finely chopped

4 cups Acquarello Arborio Rice

1 cup crisp white wine

1/4 cup mascarpone

1/4 cup Parmesan cheese

4-6 oz black truffle, finely chopped

To taste, salt and black pepper

### DIRECTIONS

- 1. For Spinach Puree:** Mix the salt and water together in large stock pot, cover and bring to full boil. While waiting, prepare ice bath. Add spinach to boiling water and cook for 3 minutes uncovered (covering will turn the spinach brown). Remove and place spinach in ice bath for 5 minutes until cold. Lightly squeeze out 50% of the water, then puree in a blender, adding the olive oil and white soy to taste. Set aside for later use.
- 2.** Heat chicken stock to full boil and reserve hot. Add oil and onion to large stock pot, and sweat until the raw onion smell is gone. Add rice and heat, stirring constantly. Deglaze the pot with white wine and bring to simmer. Add 4 ounces of hot chicken stock at a time, stirring constantly until rice is tender. Remove from heat and add remaining ingredients. The rice at this point needs to be a little runny. It will thicken as it cools.

- 3.** Pour the seasoned rice mix onto a tray and place in the refrigerator for at least four hours or overnight. Form the rice mix into your desired size balls or shapes. (You can freeze any leftovers for future use.)
- 4.** Run the panko in food processor until very fine, and toast in the oven until lightly brown.
- 5.** Roll each rice ball in the flour, move to the egg and then roll in the panko.
- 6.** To fry, heat the oil to 350°F and fry until golden brown. Season with salt, garnish with shaved truffles and serve immediately.

**Bon appétit!**

