

TEMPUS NO 8 ARANCINI WITH
GRETA CHEESE & AIOLI

Gary Parsons, H&B Executive Chef

HARVEY & BROCKLESS
the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

TEMPUS NO 8 ARANCINI, GRETA & AIOLI

Chef Gary Parsons

Ingredients

SERVES 4 PORTIONS

DA303 Dell'ami Arborio Risotto	350g
CA718 Tempus No 8 (500G)	160g
EC342 Greta X 600G, drained & rolled into 3g balls	54g
HS701 HBK Aioli Sauce	30ml
IN019 Cornish Sea Salt	5g
Olive Oil	2 tbls
Unsalted Butter	15g
Onion, peeled, halved & finely chopped	1 onion
Garlic clove, chopped & crushed	1 clove
White Wine	150ml
Hot Chicken Stock	1.2 litres
Parmesan, grated	150g
Cracked Black Pepper	2g
Plain Flour	150g
Eggs, whisked	3 eggs
Panko Bread Crumbs	150g
Micro Rocket	
Parmesan Wafer	

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Method

1. Heat oil and unsalted butter in a pan, add onions, garlic and a pinch of cornish sea salt fry on a low heat, until the onions have softened. Stir in the Arborio rice and cook for 1 minute.
2. Add the white wine, bring to the boil and reduce the wine by half. Pour in half of the stock and stir continuously. Add the remaining stock a ladle at a time, keep stirring until the rice is cooked.
3. Add the Tempus No 8 a little at a time stirring until dissolved, stir in the grated parmesan, season with cornish sea salt & pepper. Empty the risotto onto a tray to cool.
4. Divide the risotto mix into 18 equal balls. Flatten out in your hand add one of the Greta balls then enclose rice around the Greta to form a ball. Repeat, for each individual ball.
5. Put the flour, panko bread crumbs and the whisked eggs into 3 separate trays. Dip each ball into the flour, then the egg and finally in the panko bread crumbs to coat.
6. Deep fry until golden in colour and piping hot. Carefully cut each ball in half, squeeze the Aioli in the centre of the ball, top with a piece of parmesan wafer and a sprig of micro rocket.

Tempus No 8

Tempus No 8's fire and intensity is a representation of its southern Italian roots. The first step is to make a salami using sow belly; a big salami, circa 5kg with a baseline flavour of confit garlic, garlic oil, and dried chive that permeates through the meat during its drying phase. The salamis are then slow fermented for up to 3 days and aged for 2-3 months in our purpose-built aging room. Dried orange peel, fennel, two types of Mexican chilli, cayenne, and mace are expertly balanced to compliment the lactic tang of the slow ferment and the rich garlicky pork.

Greta

Our new cow's curd is crumbly and flaky, a little like a fresh Feta, but it's soft and smooth enough to spread. Buttery with a refreshing burst of acidity, the cheese also picks up aromatic notes from the basil and garlic infused oil in which it is submerged to keep moist.

Aioli

Thick, smooth and with a delicious zing, our aioli is made with greek yogurt, free range mayonnaise, lemon juice and fresh spanish garlic. Making for a refreshing flavour and authentic texture.

Cornish Sea Salt Flakes

A pebble's throw from the Atlantic Ocean, the salt house that produces Cornish Sea Salt uses pure sea water from a protected marine zone, which is high in trace elements. It's this purity that gives the salt its fresh flavour and makes it so popular with chefs. Add a sprinkle to chocolate brownies to elevate them to new levels.
