



QUAIL EGG ARANCINI

Prep time 30 mins | Cook time 20 mins | Serves Makes 12 arancini

12 quails eggs	1 small bunch of sage leaves
400g leftover risotto, cold	Vegetable oil for deep fat frying
50g plain flour	200g home made or good quality rape seed mayonnaise
Sea salt and freshly ground black pepper	1 teaspoon baby capers, rinsed, dried and chopped
Cayenne pepper	A small bunch of dill, parsley and basil, leaves chopped
1 egg, beaten well	
100g dried breadcrumbs	

Start by mixing the leftover risotto, if it is very dry add a little beaten egg if needed. Boil the quails eggs to soft boil, usually around 1 and a half to 2 minutes. Plunge into cold water and when cooled peel and place to one side.

Take 3 plates, mix the flour with salt, pepper and a good pinch of cayenne pepper on one. Have the beaten egg on another plate and the dried breadcrumbs on another plate. Take a small ball of cooled risotto and flatten into a rough disk place an egg in the centre of the disc and pat into a little ball with extra risotto or needed. Roll the ball in the seasoned flour, dip into the beaten egg and then roll in the breadcrumbs. Place on another plate and repeat until you have 12 breadcrumbed arancini. Pop them in the fridge whilst you heat the vegetable oil and make the mayonnaise.

Heat 5 inches of vegetable oil in a medium saucepan. Meanwhile make the mayo. Spoon the mayonnaise into a small mixing bowl and add the capers. Chop the herb leaves a little and add them to a pestle and mortar with a little pinch of sea salt, bash the leaves well until you make a paste and stir through the mayo. Season well the pepper.

When the oil is hot enough (test with a piece of bread, when it turns lovely and golden the oil is ready) carefully fry 2 arancini at a time turning if needed until the breadcrumbs are golden. Lift out with a slotted spoon on to kitchen roll. Pick the sage leaves and add them to the oil, fry for a few seconds and lift out with the slotted spoon on to the paper. Put the arancini into a bowl and scatter over the fried sage leaves. Serve immediately with the herby mayo or cold as part of a picnic.



clarencecourt.co.uk

Follow our crown for exclusive recipes from top chefs, behind-the-scenes access to restaurants and celebrities, plus incredible competitions and once-in-a-lifetime experiences you won't want to miss.

FABULOUS EGGS BY FABULOUS BIRDS SINCE 1928


Clarence Court

