

## Smoked Salmon Arancini



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- Sub Category Name  
Food  
Savory
- Recipe Source Name  
Shangri-la Tea Cuisine
- Activities Name  
Real High Tea  
Tea Inspired Lunch Corner

### Used Teas



t-Series The First  
Ceylon Souchong

### Ingredients

#### Smoked Salmon Arancini

- 10 portions Smoked salmon arancini\*
- 600g Ceylon souchong mayonnaise\*
- 10 portions Side salad

\* Recipe follows



### **For the smoked salmon arancini (serving portions: 10)**

- 3000g Risotto\*
- 300g Smoked salmon
- as needed Flour, all purpose, for dusting
- as needed Egg wash, beaten
- as needed Bread crumb, seasoned

*\* Recipe follows*

### **For the risotto (serving portions: 3000g)**

- 150g Olive oil
- 100g Shallot
- 1000g Rice, for risotto
- 300g White wine, dry
- 3000g Chicken stock, light, kept just under a simmer
- 150g Butter
- 300g Parmigiano reggiano

### **For the Ceylon Souchong mayonnaise (serving portions: 10)**

- 250g The First Ceylon Souchong infused milk\*
- 7.5g Garlic
- 5g Salt
- 30g White wine vinegar
- 500g Vegetable oil

*\* Recipe follows*

### **For the Ceylon Souchon infused milk (serving portions: 380g)**

- 750g Milk
- 100g The First Ceylon Souchong Tea

## **Methods and Directions**

### **Smoked Salmon Arancini**

- Arrange the freshly fried arancini on a suitable serving plate, with the side salad placed beside it.
- Finish the plate by garnishing with 60 g of the ceylon souchong mayonnaise.

### **For the smoked salmon arancini (serving portions: 10)**



- Prepare the risotto all'onda. Season well.
- Divide the risotto in half and set each half into an insert that is lined with plastic film. Tap the bottom of the insert to ensure the risotto is evenly spread out. The final depth of the risotto should be 1 cm. Adjust the size of the tray to achieve this.
- Cool the risotto down as per SFSMS and hold under refrigeration until fully set.
- When set, arrange the smoked salmon slices evenly over one of the rice mixtures.
- Remove the other rice mixture and invert onto the rice and smoked salmon mixture.
- Press firmly and evenly. Return to the chiller to set once again.
- When set, turn out the rice onto a cutting surface. Use a long slicing knife that is greased with extra virgin olive oil to make pieces that are 2 cm x 4 cm / 50 g each.
- Place the pieces onto a tray and return to the chiller.
- Remove the pieces from the chiller and apply the standard breading procedure to coat them evenly with the bread crumbs.
- Divide the pieces into 10 x 3 pcs per portion and hold in the chiller until ready to use.
- Before serving, fry in 190°C oil until golden brown.
- Remove and season lightly.
- Keep warm until ready to use.

#### **For the risotto (serving portions: 3000g)**

- Add the oil to a suitable sautoir on medium heat.
- Add the shallot and sweat for 3 minutes.
- Remove the shallot from the pan and set aside.
- Add the rice to the pan and toast for 3 minutes. Add more oil as necessary.
- Return the shallots to the pan and add the white wine.
- Allow the wine to simmer away until almost completely dry.
- Add the chicken stock until the rice is just submerged .
- Use a flat spoon to stir continuously.
- Add chicken stock to glaze the rice throughout the cooking process.
- Continue to cook for a total of 25 minutes.
- Remove from the heat and add in the butter and parmigiano reggiano.
- Adjust the texture to all'onda.
- Set in the desired tray and proceed to make the arancini.

#### **For the Ceylon Souchong mayonnaise (serving portions: 10)**

- Combine the milk, garlic, salt and white wine vinegar in a blender. Mix at high speed for 30 seconds, or until the garlic is thoroughly blended.
- Reduce the speed to medium and uncover the top to allow access to the blending mixture.
- While the mixture is blending, slowly add the vegetable oil in a thin, steady stream.
- Continue until all the oil is emulsified into the milk mixture.
- Prepare 10 portions of the sauce by adding 50 g into a suitable serving bowl.
- Transfer the unused sauce to a suitable container and reserve for use later.

#### **For the Ceylon Souchon infused milk (serving portions: 380g)**



- Add the milk to a suitable sauce pot. Bring to a simmer and remove from the heat. Add the tea and stir well. Cover.
- Allow the tea to steep for 3 minutes. Remove the cover and stir again.
- Replace the cover and continue to steep for an additional 2 minutes.
- Strain well and push lightly on the solids to extract more infused liquid.
- Transfer to a suitable container.
- Cool the mixture down as per SFSMS and hold under refrigeration until ready to use.

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