

[B CELLARS
APPETIZER]

Wild Mushroom Arancini

with ROMESCO SAUCE

by Derick Kuntz, Chef de Cuisine | B Cellars Vineyards and Winery

Ingredients



ARANCINI

2 cups wild mushrooms
2 Tbsp butter
2 Tbsp canola oil
1 small white onion, finely chopped
2 cloves of garlic, minced
1 1/3 cup arborio rice
1/2 cup B Cellars Chardonnay
2 cups mushroom or vegetable stock
1/4 cup parmesan, grated
6 oz gruyere cheese, cubed
2 eggs beaten
3/4 cup all purpose flour
1 cup panko breadcrumbs
2 Tbsp fresh thyme, chopped
1 tsp rosemary

ROMESCO

1/4 cup roasted peppers
2 Tbsp garlic whole
2 Tbsp small onion, diced
2 Tbsp filberts (hazelnuts)
2 Tbsp almonds
2 Tbsp olive oil
1/2 tsp smoked paprika
1 tsp salt
1 tsp tomato paste
1 tsp sherry vinegar

Pairing Insights



Chef Derick Kuntz created this recipe for B Cellars Blend 24. The bright acid in the romesco sauce compliments the Sangiovese while the earthiness of the mushrooms amplifies the Cabernet Sauvignon in this Super Tuscan Blend.

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Instructions

ARANCINI

Heat a heavy-bottomed pot on medium heat
Add canola oil and butter
Cook mushrooms until lightly browned
Add onion and garlic, cooking until tender
Add the Arborio rice and stir cooking for 4-5 minutes, until the rice starts to toast
De-glaze the pan by pouring in the wine
Cook until 90% of the wine as been absorbed
Meanwhile heat the stock in a separate pot
Add in a ladle of the hot stock into the rice and stir over medium heat until absorbed, then add another ladle full. Repeat until all the stock is gone or the rice is tender but still al dente
Make sure to stir regularly to create a creamy risotto
Add in the rosemary, thyme, parmesan, and mix well
Lay the risotto onto a sheet tray and let cool
Once cool, roll the risotto into balls about the size of a golf ball
Place a cube of gruyere in the center of each
Lay out 3 bowls
Place eggs, flour, and breadcrumbs into separate bowls
Dip the rice ball into the flour
Shake off any excess then dip into the eggs
Finish by coating completely in breadcrumbs
Repeat with remaining balls
Cook in deep fryer at 350 for about 4-5 minutes or until golden brown

ROMESCO

Heat sauce pan on high, add oil
Once the oil is hot blister the onion and garlic
Add nuts and turn down heat to medium
Once toasted add remainder of ingredients
Cook for 5 minutes
Place in blender and puree until smooth
Add water if needed to loosen