



SHREDDED SNOW GOOSE & CHEESE ARANCINI

The Upland Cook: Super Bowl series

THE UPLAND COOK



Easy



3-4 hours



Lunch/Dinner



3-4 servings

🏈🌟 **It's Super Bowl time!** 🌟🏈 Bring your A-game to the game and level up your snacks for the ultimate football night! Here's the **first recipe** in our special Super Bowl series. 🍷🍷 A snack so hot, your crew will remember it more than the touchdowns! 🍷🔥

INGREDIENTS

- 1 cup of Arborio rice
- 2 ½ cups of hot migratory bird broth
- 1 cup of shredded snow goose (pre-cooked)
- 1 cup of thinly sliced shiitake mushrooms
- 1 shallot, finely chopped
- ½ cup of 1608 cheese from Charlevoix, cubed
- ½ cup of 1608 cheese from Charlevoix, grated
- 2 tablespoons of butter
- 1 tablespoon of olive oil
- ½ cup of dry white wine
- 2 eggs
- 1 cup of breadcrumbs (panko or other)
- ½ cup of flour
- Salt and pepper, to taste
- Oil for frying

1. Prepare the mushrooms:

- In a skillet, sauté the sliced shiitake mushrooms with a small knob of butter until golden brown.
- Mix the shiitakes with the shredded snow goose and lightly season to taste. Set aside.

2. Prepare the Risotto:

- Heat a medium saucepan over medium heat and add 2 tablespoons of butter and 1 tablespoon of olive oil.
- Sauté the finely chopped shallot until translucent.
- Add the Arborio rice and stir to coat the grains evenly in the fat.
- Deglaze the pan with dry white wine, letting it reduce until almost completely absorbed.
- Add one ladle of hot migratory bird broth at a time, stirring constantly and allowing each addition to absorb before adding more. Continue until the rice is tender and creamy (about 18-20 minutes).
- Off the heat, stir in the grated 1608 cheese, and mix in the snow goose and mushroom mixture. Season with salt and pepper.
- Allow the risotto to cool, then refrigerate for 24 hours to firm up.

3. Form the Arancini:

- Take a spoonful of the cooled risotto and place it in the palm of your hand. Flatten slightly to form a base.
- Place a cube of 1608 cheese in the center.
- Gently close the risotto around the cheese and roll into a compact ball.

4. Bread the Arancini:

- Prepare three bowls: one with flour, one with beaten eggs, and one with breadcrumbs.
- Roll each ball in the flour, then dip it in the beaten eggs, and finally coat it in the breadcrumbs, ensuring an even crust.

5. Cook the Arancini:

- Heat oil in a deep fryer or a deep saucepan to 180°C (350°F).
- Gently lower the arancini into the hot oil in small batches to avoid overcrowding.
- Fry for 4-6 minutes until they are golden brown and crispy.
- Serve the arancini hot with marinara sauce, a creamy dip, or enjoy them plain to fully appreciate their rich flavor and perfect texture.

