

Nog Risotto Balls

Risotto Ingredients:

2 tbsp olive oil
4 oz yellow onion, finely chopped
1 cup carnaroli rice
5 cups hot water
1 ½ tbsp butter, cubed
½ cup grated parmigiano reggiano cheese
¼ cup peas
Zest of half a lemon
2 oz mozzarella cheese, cut into 9 half-inch cubes
1 cup flour
1 beaten egg
1 cup panko breadcrumbs
1 cup additional olive oil (for frying)

Decoration Ingredients:

Mozzarella pearls
Roasted carrot
Toasted sesame seeds
Black sesame paste

Instructions:

1. In a pan over medium heat, combine 2 tbsp of olive oil and yellow onion. Stir occasionally, until the onions are tender.
2. Add the carnaroli rice. Stir constantly for 5 minutes.
3. After 5 minutes, add just enough of the hot water to cover the rice. Stir constantly to keep a consistent boil.
4. Repeat that process until you have used all of the hot water, and the risotto is cooked.
5. Stay on the burner with low heat. Add the butter, parmigiano reggiano cheese, peas, and lemon zest. Stir until well incorporated.
6. Place parchment paper over a cutting board, or other flat surface. Spread the risotto evenly over the parchment paper. Let cool at room temperature.
7. Once cooled, form nine 2-inch balls from the risotto. Make a small hole in the center of each ball.
8. Cut the mozzarella into 9 half-inch cubes.
9. Place one cube inside each ball, and cover.
10. Coat the risotto balls evenly with flour.
11. Then coat the risotto balls evenly with beaten egg.
12. Then coat the risotto balls evenly with panko breadcrumbs.
13. In a pan over medium heat, pan fry the risotto balls in 1 additional cup of olive oil, until golden.
14. Place the cooked risotto balls on a paper towel.

15. Use mozzarella pearls to create Nog's eyes.
16. Cut out the shape of Nog's nose from the roasted carrot, then place on the risotto balls, underneath the mozzarella pearls.
17. Use toasted sesame seeds to create Nog's neck hair.
18. Use black sesame paste to draw Nog's pupils, eyelashes, and legs.