

Lily Matthews

Lobster Gruère Arancini with Garlic Aioli

Makes about 12-15 arancini balls, depending on size

Risotto Base

- 2 tbsp extra virgin olive oil
- 1 small yellow onion, finely diced
- 3 garlic cloves, minced
- 1½ cups Arborio rice
- ½ cup dry white wine
- 3 ½ cups chicken stock
- 3 tbsp butter
- ½ cup grated Parmesan cheese
- Zest ½ lemon (about ½ tsp)
- ⅛ tsp black pepper
- Pinch of salt, to taste
- Optional: Fresh parsley, chopped (garnish)

Filling

- At least ½ lb cooked Maine lobster meat, chopped
- 6 oz gruyère cheese, cut into small cubes

Breading

- ½ cup all-purpose flour
- 2-3 eggs, beaten
- 2 cups seasoned panko breadcrumbs
- Vegetable oil (for frying)

Garlic Aioli

- 1 clove garlic, crushed or minced
- 2 tbsp lemon juice, divided
- ¾ cup mayo
- 1 tsp Dijon mustard
- ½ tsp lemon zest
- Salt and pepper, to taste
- 1 tsp olive oil

Fresh Apple Slaw (optional, but highly recommended)

- 1 green apple, julienned
- 1 tsp lemon juice
- 1 tsp olive oil
- ¼ tsp Dijon mustard
- Pinch of salt

Just mix everything together and serve with the arancini. It's great on the side, but even better paired with the arancini!

Instructions

Make the Risotto

1. Heat olive oil in a pot over medium heat. Add onion and cook until soft, about 5 minutes. Add garlic and cook for 1 minute.
2. Stir in Arborio rice and cook 1–2 minutes until the edges look translucent.
3. Pour in white wine and stir until fully absorbed.
4. Add warm chicken stock a ladle at a time, stirring often. Let the liquid absorb before adding more.
5. Cook for 20–25 minutes until rice is al dente and creamy, leaving a trail when stirred with a spoon.
6. Remove from heat and stir in butter, Parmesan, lemon zest, salt, and pepper.
7. Spread risotto on a baking sheet to cool for at least 1 hour.

Tip: It's even better if made the night before. Just be sure to cover the risotto if chilling it overnight.

Make the Garlic Aioli

1. Soak minced garlic in 1 tbsp lemon juice for 10 minutes.
2. Whisk mayo, mustard, remaining lemon juice, lemon zest, salt, and pepper.
3. Add garlic-lemon mixture, then whisk in olive oil.
4. Chill until ready to serve.

Tip: Garlic taste mellows the longer it sits. I recommend making it at least 1 day before! Store up to 1 week in the fridge.

Form the Arancini

1. Take a scoop of risotto (depending on the size you want) and flatten it slightly.
2. Add a spoonful of lobster and a few cubes of Gruyère in the center.
3. Cover with a little more risotto and shape into a ball.
4. Repeat until all filling is used.
5. Place on a tray and chill for 30 minutes before frying.

Tip: Lightly wet your hands to keep the rice from sticking too much.

Bread the Arancini

1. Prepare 3 bowls: flour, beaten eggs, and panko breadcrumbs.
2. Roll each ball in flour, dip in egg, then coat in breadcrumbs.
3. Heat oil while breading.

Fry

1. Heat oil to 350°F in a deep saucepan on medium heat.
2. Fry arancini in batches, turning occasionally, for about 4 minutes until golden brown.
3. Drain on paper towels or a wire rack.
4. Keep warm in a 200°F oven if needed.