**Leek and Pea Arancini**

* Prep time - 15 minutes
* Cook time - 10
* Total time - 25
* Makes - Approx. 12 Arancini Balls

**Ingredients**

Leftover Leek and Porcini risotto (about 300g) (see recipe at <http://www.britishleeks.co.uk/recipe/leek-porcini-risotto.php>)

150g breadcrumbs

¼ cup oat milk

3 tbsp flour

*Pea and mint dressing*

¼ cup peas

10g (about 4 stalks) fresh mint

¼ cup olive oil

Pinch salt and pepper

Squeeze ½ lime

**Method**

Preheat the oven to 180ºC

Place the breadcrumbs evenly on a baking tray and bake for around 5 minutes to toast

Place the flour and oat milk into separate dishes in preparation

Roll the leftover risotto into balls just smaller than a golf ball

Coat them one by one in the flour, then then the oat milk then roll them in the toasted breadcrumbs

Repeat this until around 6 or 7 are made then add them to a non stick pan with 3tbsp rapeseed oil on a high heat

Whilst the balls are frying, repeat the process with the remaining risotto

Keep an eye on the arancini in the pan, turning when golden brown

Once cooked add them to a place on top of kitchen roll to soak up any excess oil

*For the dip*

Take the leaves off the fresh mint stalks

Simply pop all of the ingredients into a food processor and blend until smooth

Taste test, adding a little more salt, lime or pepper if needed

Enjoy!