

Beetroot, Goat Cheese and Peach tea with Arancini



0 made it | 0 reviews



Peter Kuruvita

- Sub Category Name
 - Food
 - Appetisers
 - Savory
- Recipe Source Name
 - Immunity Inspired by Tea Recipes
- Festivities Name
 - Autumn
 - Spring
 - Summer

Used Teas



Elixir of Ceylon Tea
Black Tea with Peach

Ingredients

Beetroot and Goat Cheese Arancini with Black Tea Peach Aioli

- 20g coconut oil
- 2 cloves garlic, finely chopped
- 3 cups arborio rice



- 2 cups white wine
- 2L select vegetable stock, warmed
- 2 medium beetroot cooked and grated
- ¼ cup parmesan
- 100ml Dilmah Elixir of Ceylon Tea - Black Tea with Peach
- Salt and pepper

BATTER

- 2 eggs, lightly whisked
- 50g plain flour
- 200g panko breadcrumbs
- 200g goat feta cheese, cut into small cubes

Dilmah Black Tea with Peach Aioli

- 200g mayonnaise
- 50ml Dilmah Elixir of Ceylon Tea - Black Tea with Peach
- 10g garlic peeled and minced
- 10ml lemon juice
- ½ tsp. salt
- ½ tsp. black pepper ground

Methods and Directions

Beetroot and Goat Cheese Arancini with Black Tea Peach Aioli

- Place the beetroot in a large pot and cover with water. Bring to the boil, then simmer for 1 hour or until soft. Remove, and when cool enough peel and discard the skin. Cut into 10mm cubes and set aside.
- Heat the oil and butter in a large pot. Add the garlic and cook for 2 or 3 minutes. Add the rice and coat in the mix. Pour in the wine and cook until the liquid has been absorbed.
- Gradually add the stock, stirring continually over a medium heat until all the stock is absorbed, and the rice is cooked, for approximately 30 minutes. Season with salt and pepper and stir through the parmesan.
- Remove from the heat and stir through the beetroot cubes until well combined. Set aside until cool enough to handle.
- Roll the risotto into golf sized balls, pushing a cube of goat cheese into the middle of each ball. Place on a tray.
- Place the egg in a bowl, and breadcrumbs into another. Dip the balls into the egg then breadcrumbs. Refrigerate until ready to cook.
- Half fill a frying pan with oil. Heat to a medium heat and shallow fry the balls a few at a time. When browned turn over.
- To make the dressing: combine the mayonnaise, lemon zest and juice, and chives in a small



bowl. Mix well.

- Serve the arancini hot on a bed of rocket topped with a dollop of dressing.
- Enjoy with a side of Black Tea with Peach Aioli

Dilmah Black Tea with Peach Aioli

- Mix them well and set it aside for the flavoured to mix.

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