

Vegan Black Trumpet Arancini (Air Fried)

Ingredients

- 1 loosely packed cup of fresh black trumpet mushrooms
- 1 cup dry sushi rice
- ¼ tsp. dried oregano
- ¼ tsp. dried basil
- ¼ tsp. salt
- ¼ tsp. black pepper
- ¼ cup breadcrumbs
- Olive oil, for cooking

Steps

1. Add your black trumpet mushrooms to a small saucepan along with 1 ¾ cups of water. Bring to a simmer, and let simmer for 10 minutes. Turn off the heat, and drain the mushrooms making sure to reserve both the mushrooms and the liquid. Let the mushrooms dry for a few minutes, and then refrigerate them until needed.
2. Rinse your rice well, then place in a sauce pan with 1 ½ cups of the black trumpet cooking liquid. Bring the rice up to a boil, then reduce the heat to low and allow to cook covered until the water is absorbed. Once the rice is cooked, let it rest for a few minutes before adding the dried spices, salt and pepper, mixing well and cooling in the fridge overnight.
3. The next day, chop your cooked black trumpet mushrooms into small pieces. Take your rice from the fridge and use a small cookie scoop to equal balls. You should get around 16 in all. Make sure your hands are well oiled to prevent sticking before you start to form the arancini. Use your thumb to press a hole into the center, and add a small amount of the chopped black trumpets. Push rice back over the hole, and roll smooth again. Repeat with the remaining rice. Roll the rice balls in breadcrumbs, coating them well, and set aside.
4. Working in batches, heat your air fryer to 400°F (200°C). Add your arancini, making sure they have plenty of room, and drizzling lightly with olive oil. Cook for 12 minutes, and then move on to the remaining batches. Serve warm, with tomato sauce if desired.

