

## Risotto Croquettes with Fontina - 90 pieces

84 g	onions, fine dice
175 g	butter
1500 g	arborio rice
750 ml	white wine
4.25 L	chicken stock, hot
340 g	parmesan
	salt as needed
1275 g	Fontina Cheese, cut into 90 cubes,(1/4 inch)
385 g	flour
4	eggs, beaten
300 g	bread crumbs
680 g	plum tomatoes, cut into 90 slices and roasted
olive oil	as needed
fresh herbs	

1. Saute the onions in the butter. Add the rice and coat with butter; cook until parched.
2. Add the white wine, simmer until absorbed, then add the stock in three additions.
3. Cook over low heat until rice is cooked through, stir frequently. Allow rice to cool completely. Season with s & p if necessary.
4. Form the risotto in small balls, wrapped around a cube of cheese.
5. Coat the balls using a standard breading station.
6. Deep fry the croquettes at 350 F until golden brown, 4 - 5 minutes.
8. Garnish each with an oven roasted tomatoe slice, olive oil, and fresh herbs.