

ARANCINI

Serving Size: 20 Arancini Balls

INGREDIENTS FOR ARBORIO RICE

3 cups arborio rice

2 Tbsp. olive oil

1 medium shallot, finely diced (*about ¼ cup*)

½ cup white wine

2½ cups water

INGREDIENTS FOR ARANCINI

½ cup mascarpone

1 Tbsp. olive oil

¼ cup pecorino, grated

¼ cup parmesan, grated

⅛ tsp. ground nutmeg

½ tsp. ground pepper

½ tsp. sea salt

½ cup smoked scamorza, diced

1½ cup panko

1½ cup 00 flour

3 eggs, beaten

2 cups vegetable oil

1 cup of pomodoro sauce, recipe below

fresh parsley, chopped (*for garnish*)

INGREDIENTS FOR POMODORO SAUCE

1 28-oz. can of Alta Cucina whole tomatoes

8 cloves of garlic, diced



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2 medium onions, diced

½ cup olive oil

1 Tbsp. basil leaves, finely chopped

¼ cup sugar

pinch of salt

METHOD FOR POMODORO SAUCE

1. Empty the can of tomatoes into a strainer to drain the juice into a bowl. Reserve the juice. Crush the tomatoes with your hands and set aside.
2. Warm the olive oil in a saucepan over medium heat. Add the diced onions and cook until translucent, about 5-6 minutes.
3. Add the diced garlic and crushed tomatoes. Stir to combine.
4. Add the sugar and salt and stir to combine. Cook for 20 minutes until reduced by one-third.
5. Add half of the reserved tomato juice. Bring to a boil and cook for an additional 20 minutes.
6. Remove from heat and stir in basil. Set aside. (Unused sauce may be refrigerated in a sealed container for up to five days.)

METHOD FOR ARBORIO RICE

1. In a large pan, heat olive oil over medium heat. Add the finely chopped shallot and Arborio rice. Sauté for 5 minutes or until the rice is lightly toasted.
2. Deglaze the pan by adding white wine, stirring continuously until the rice fully absorbs the wine.
3. Gradually add water to the rice in three increments, stirring constantly. Allow each addition of water to be absorbed before adding the next. Continue this process until the rice is creamy and cooked to perfection, approximately 15 minutes. Set aside to cool.

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METHOD FOR ARANCINI

1. In a mixing bowl and using a rubber spatula, combine cooked Arborio rice with grated pecorino, grated parmesan, mascarpone, olive oil, nutmeg, pepper and sea salt. Ensure a smooth mixture. Chill in the refrigerator for one hour.
2. When the rice is cool enough to handle, roll it into 2-inch balls around a cube of scamorza cheese, ensuring the cheese is fully enclosed.
3. Set up three bowls: one with flour, one with whisked eggs, and one with panko breadcrumbs. Dredge each rice ball in flour, then egg, then panko, and place on a clean parchment-lined baking sheet.
4. In a deep fryer or large pan, heat vegetable oil to 350°F. Fry the rice balls for about 4 minutes or until crispy on the outside and hot all the way through. The cheese inside should be molten.
5. Place a dollop of pomodoro sauce on a plate, add the arancini, and finish by sprinkling grated Parmesan over the top. Serve immediately.

