

## Arancini Recipe

Yields 15-20 Servings

### Ingredients:

- Extra Virgin Olive Oil – 2 Tbsp.
- 1x Shallot – Chopped Small
- Arborio Rice – 4 Cups
- Water/Broth of Choice – About 4-5 cups or enough to submerge rice completely in your pan
- Salt – to taste
- Black Pepper – to taste
- Saffron – 3-4 strands gently broken into smaller pieces
- Italian parsley (optional) – ¼ cup chopped
- Pecorino Romano – 8oz. grated
- Parmigiano Reggiano – 4oz. grated
- Fresh Mozzarella – cut or torn into roughly 1 inch cubes
- Prosciutto – thin slices cut into roughly 1 inch pieces
- Peas – ½ cup, Frozen and thawed slightly
- Semolina Flour – 1.5 Cups whisked into approximately 5 cups of lukewarm water
- Italian Bread Crumbs – 12-15oz.
- Sunflower or Vegetable oil – enough to deep fry in the apparatus of your choice

### To Prepare the Rice:

- In a large deep sauté pan, heat 2 Tbsp. of extra virgin olive oil on medium heat
- Add 1 shallot, chopped small and cook until soft (approximately 2-3 min)
- Add 4 Cups uncooked Arborio rice, stir to coat rice with oil and cook for 1-2 min
- Add enough liquid (water, vegetable broth, chicken broth etc.) to completely submerge the rice
- Add a large pinch of salt (especially if using only water) and fresh cracked black pepper
- Add a small pinch (3-4 strands) of saffron
- Cover and bring to a simmer. Reduce heat to low, leave covered and cook, undisturbed, until all liquid is absorbed by rice. (Approximately 20-30 min)
- Once cooked, remove rice from heat and fluff to separate grains and quicken the cooling process. Allow to cool to room temperature uncovered then store cooled rice, covered in the refrigerator overnight for best results. (You may also wish to fold in a small amount of fresh chopped Italian parsley at this point if you like but this is optional)

### To Prepare Arancini

- Remove your cooled rice, grated cheese and mozzarella from the refrigerator one hour prior to starting deep-frying. Allowing these ingredients to get closer to room temperature before cooking will help prevent the oil temperature from dropping during frying and allow the cheeses to melt better.;
- Combine 1.5 cups of semolina flour and approximately 4 cups of water. Whisk until combined thoroughly.
- Spread Italian seasoned breadcrumbs generously into a large tray covering the bottom, to allow for breading.
- Add 8 oz. grated Pecorino Romano and 4 oz. Parmigiano Reggiano to rice and use your hands to incorporate thoroughly. The mixture should become sticky and able to hold together in a ball shape.

- Take a small handful of the rice and cheese mixture and create a small divot. Holding your hand level, fill the divot with a small piece of mozzarella cheese, prosciutto and peas. With your free hand, take another small handful of the rice mixture and cover the divot, sealing the filling into the center. Form ingredients into a ball (roughly tennis ball sized) taking care to ensure the fillings are fully enclosed to prevent them from escaping during frying. Do not be afraid to press the balls into shape. It is important they are sealed tightly!
- Take one formed rice ball and submerge gently into the semolina and water slurry until coated. Move the ball to the breadcrumbs and coat entirely. Repeat.

Instructions for cooking in deep fryer

- Deep fry completed arancini in oil at 375° until deep golden brown (approximately 6-8 minutes) Make in batches based on the size of your fryer. Do not overload your fryer as it will drop the oil temperature and lead to soggy breading and longer batch cooking times.
- Remove from oil and allow to cool on paper towel

Instruction for cooking in air fryer

- Place arancini in drawer of the air fryer and give them a light spray with cooking oil. Close drawer and set the temperature at 350° for 10 minutes. Open drawer and turn the arancini over and give them a quick spray again. Close drawer and cook for another 10 minutes or until golden brown.
- Serve and Enjoy!