

Arancini di Riso

- Peas, Romano, & Mozzarella

INGREDIENTS

3 cups of Arborio rice
4 sprigs of fresh Thyme
7 cups of chicken stock (have extra ready just in case you need it)
3 cloves of garlic - finely diced
2 medium sized onion - finely chopped
150g of butter - unsalted
2 cups of wine
2 tsp of saffron (this is for colour. You can use a small amount of turmeric as a replacement)
1 ½ cups of Caprino Romano cheese - finely grated
1 ½ cups of Mozzarella cheese - cubed
½ cup of Peas (fresh or frozen)
4 cups of breadcrumbs
1 cup of plain flour
3 eggs



PREPARATION

1. Soak the saffron (or turmeric) in the wine.
2. Melt the butter lightly in the pan over medium heat.
3. Add the onion and garlic. Cook slowly for 5-7 minutes. We don't want to caramelize; the onion should become translucent.
4. In a different pot, bring the stock to a simmer.
5. Lower the heat on the pan with the onions and add the rice. Stir well and often. The rice should become shiny from the butter and hot to touch. DO NOT BURN THE RICE.
6. Once all the rice has warmed up, add the thyme and stir in well.
7. Add the white wine.
8. Cook out the wine until it has almost completely evaporated.
9. Add the hot stock, absorbing it into the rice one ladle at a time. Ensure you are stirring the rice constantly to prevent any from sticking to the bottom of the pan.
10. Once the rice is a little harder than 'Al Dente,' remove from heat.
11. Add the Caprino Romano and peas, stirring well.
12. Add salt and white pepper as desired.
13. Leave to cool by spreading it out on a baking tray. Once cooled, it can be stored in a fridge for up to two days

BAKING

1. Bring the rice to room temperature.
2. Roll the rice into a ball twice the size of a macadamia nut.
3. Press a hole in the center of the ball and place a cube of mozzarella.
4. Beat eggs and place in a bowl.
5. Put flour and breadcrumbs in separate bowls.
6. Roll balls in flour, then in the egg, then in the breadcrumbs. Place on a tray.
7. Deep fry the balls in canola oil or another frying oil. Never use olive oil.
8. Traditionally served over a fresh Pomodoro (tomato sauce), but you can experiment and try different sauces or reductions.

