

Arancine di riso ripiene
di formaggio

*Rice balls with cheese
stuffing*



Recipe

ARANCINE DI RISO RIPIENE DI FORMAGGIO [RICE BALLS WITH CHEESE STUFFING]

Preparation time: 2 hours

Difficulty: ● ● ● ● ●

Wine pairing: Cerasuolo di Vittoria - 60% Nero d'Avola, 40% Frappato.

An intriguing, light-bodied wine with flavors of wild strawberries, mulberry and pomegranate. A perfect spring and summer red!

Oil: Extra-Virgin Olive Oil IGP Sicilia (Nocellara del Belice, Biancolilla, Cerasuola).

Ingredients - Makes about 25

FOR THE RICE:

500 G / 1LB. 2 OZ. CARNAROLI RICE

1 L / 1 QT. WATER

125 G / 4 ½ OZ. BUTTER

50 G / 1 ¾ OZ. GRANAPADANO DOP

35 G / 1 ½ OZ. ONION 1 CELERY STALK

1 CARROT

0.5 G / ¼ TSP. SAFFRON POWDER

SALT TO TASTE

FOR THE FILLING:

225 G / 8 OZ. EMMENTALER SWITZERLAND AOC

125 G / 2 ½ OZ. DUTCH CHEESE

100 G / 3 ½ OZ. FONTINA DOP

100 G / 3 ½ OZ. PEAS

50 G 1 ¾ OZ. GRANA PADANO DOP

500 ML / 17 FL. OZ. MILK

50 G / 1 ¾ OZ. PASTRY FLOUR

25 G / 1 OZ. BUTTER

SALT TO TASTE

PEPPER TO TASTE

FOR THE COATING:

PASTRY FLOUR

2 BEATEN EGGS

200 G / 7 OZ. BREAD CRUMBS

PLANETA EXTRA-VIRGIN OLIVE OIL

Preparation

In a large pot, bring the lightly salted water, onion, celery and carrot to boil. Turn down the heat and cook over low heat for at least 30 minutes. Filter the vegetable stock. Add the saffron, and when the water is dark yellow add the rice. Cook over medium to high heat until the liquid has evaporated. The rice will be al dente. Pour the rice into a large pot, add the butter and the grated Grana Padano and blend well. While the rice cools prepare the filling. Make a thick béchamel sauce. Heat the milk in a saucepan. In another saucepan, heat the butter and the flour while stirring. When the milk is lukewarm slowly add it to the butter and flour mixture.

Whisk steadily and thoroughly until the mixture is as thick as dense cream. Set aside to cool. Blanch the peas in boiling water, then drain and set aside. When the béchamel is cool, add the diced cheese and the peas, and season with salt and pepper to taste. Take a small quantity of rice and flatten it in the palm of your hand. (Your hand should be wet to stop the rice from sticking). Make a well big enough for a small amount of stuffing, then close the rice over to form a ball. The stuffing should be equal to two-thirds the weight of the arancino, the rice to one-third. Moisten the rice balls with water, dredge in the flour, dip in the beaten egg, and finally coat with breadcrumbs. Fry in a generous amount of oil until golden brown and serve hot.