



## Arancini

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*Makes about 50 piece*

### **Ingredients:**

8 oz. Mozzarella – shredded  
2 Lb. Risotto – cooked, cooled  
1 cup Romano Cheese – grated  
2 Tsp. Fresh Parsley – chopped fine  
1 Lb. Ricotta Cheese  
3 each Eggs  
To Taste Salt and Pepper  
¼ cup Bread Crumbs - seasoned  
As Needed AP Flour  
2 each Eggs - beaten and seasoned with salt and pepper  
As Needed Panko Bread Crumbs  
As Needed Marinara Sauce

### **Directions:**

Arancini Prep:

Combine the mozzarella, risotto, romano, parsley, ricotta, eggs and bread crumbs in a bowl.

Season with salt and pepper. Blend well.

Using a 1 oz. scoop, portion into balls – gently roll to shape evenly

Bread the balls as follows – flour, egg mixture then panko crumbs.

Place on a try and refrigerate, covered until needed.

Finish:

Deep fry the arancini balls in 350 degree oil until golden brown and heated through.

Drain, serve with Marinara or Balsamic Glaze