

## Arancini Balls

**Yield:** 36 arancini balls

Ingredient	Unit	Amount
Olive oil	tbsp	4
Unsalted butter	oz	1
Onion, finely chopped	medium	2
Garlic, crushed	cloves	2
Risotto rice	oz	25
Dry white wine	Fl oz	10.5
Chicken stock	Quarts	2.5
Parmesan, finely grated	g	300
Lemon, finely zested	oz	10.5
Mozzarella ball, chopped into 36 pcs	oz	10.5
Flour	oz	10
Eggs, lightly beaten	ea	6
Fine dried breadcrumbs (panko)	oz	10.5

1. Cook risotto as per standard risotto procedure.
2. Spread risotto on a tray to cool completely.
3. Once cool, shape risotto into 36 balls, inserting a mozzarella piece into the center of each.
4. Roll each ball in flour, dip in beaten egg, then coat with breadcrumbs.
5. Deep fry at 340°F until golden brown and crisp.
6. Drain on paper towels.