



JERNEJ KITCHEN

ARANCINI RICE BALLS WITH CHEESE

We definitely recommend making this Italian treat - it's beyond delicious.

MAKES 10 RISOTTO BALLS
PREPARATION: 30 MINUTES

ARANCINI RICE BALLS WITH CHEESE

500 g [Risotto bianco](#)

50 g fine dried breadcrumbs

1 egg

salt, black pepper

100 g mozzarella cheese

vegetable oil - for frying

BREADCRUMB COATING

50 g all-purpose flour

50 g fine dried breadcrumbs

1 egg

1/2 tsp sweet paprika

1/4 tsp cayenne pepper

TOOLS AND EQUIPEMENT

three bowls

heavy - bottom pan

slotted spoon

COOK THE RISOTTO

Cook the risotto bianco according to the instructions (click on the ingredient: risotto bianco on the left). Let it cool completely, then add the egg and fine dried breadcrumbs. Stir well and season with salt and pepper.

BREADCRUMB COATING

For the breadcrumb coating place the flour, egg and breadcrumbs in three separate bowls. Add the sweet paprika and cayenne pepper to the breadcrumbs, stir well and set aside.

ARANCINI

Prepare the arancini: scoop a portion of the risotto mixture into your hand. Add around 10g of mozzarella to the center, add the risotto, seal completely forming a ball. Repeat with the remaining risotto mixture. Dip each arancini ball in flour, then egg and finally breadcrumbs mixture. Make sure the ball is completely coated.

DEEP FRY THE ARANCINI

Place a heavy-bottomed saucepan over high heat. Add the vegetable oil. When the oil reached 165°C - 170°C / 330 °F - 340 °F carefully add the arancini and deep-fry for about 5 - 6 minutes or until golden brown.

SERVE

Serve the arancini with tomato sauce, fresh salad or as a starter. Enjoy.