

# BARBETTA

## ARANCINI

Makes approx 60 balls

What you'll need:

- 30ml olive oil
- 1/2 small onion finely chopped
- 250g uncooked Arborio or canaroli rice
- 125ml dry white wine
- 1.5 litres boiling vegetable stock
- 200g frozen green peas
- 150g grated parmesan
- 3 eggs
- 200g mozzarella cheese cut into small cubes
- 100g all purpose flour
- 250g dry breadcrumbs
- 1 litre vegetable oil for deep frying
- 500ml cooked Napoli sauce (recipe on next page)

Throw it together:

1. Heat olive oil in a large saucepan over medium heat. Add onion and cook until soft but not browned.
2. Pour in the rice and cook, stirring for 2 minutes. Stir in the wine and continue cooking and stirring until the liquid is evaporated. Season with salt & pepper.
3. Add all Napoletana sauce. Add hot stock to the rice, one ladle at a time, stirring and cooking until the liquid has evaporated before adding more. Add peas.
4. When the stock has all been added and the liquid has evaporated, continue cooking until rice is very dry and firm.
5. Remove from heat and stir in parmesan cheese. Transfer the risotto to a tray to cool
6. In a bowl, whisk eggs with a fork. In another bowl add the flour. In another bowl add the breadcrumbs. Set up these 3 bowls next to each other.
7. For each arancini roll approx 30-40g of risotto into a ball. Press a piece of mozzarella into the centre and roll to close. Coat slightly in flour, then dip into the egg mixture, then roll in breadcrumbs to coat.
8. Heat oil for frying in a deep fryer or large deep saucepan to 175 degrees. Fry the balls in small batches until evenly golden, turning as needed. Drain on paper towels.