

# Arancini

## (Italian Rice Balls)



### Ingredients:

1	rcp	Basic <a href="#">Risotto Parmesan</a> , cooled 4-hours or more
60	gm	Mozzarella Cheese, cut into ½-inch dice
250	gm	Cooked Ham, cut into ½-inch dice
2	c	Bread Crumbs
		Oil for Frying
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1	c	<i>Nana</i> Pasta Sauce ( <i>Traditional or Arrabbiata</i> )
1	ts	Chili Flakes (optional)

### Preparation:

Take a small handful of cooled risotto parmesan, about 2-Tablespoons, in your hands and shape it into a shallow cup. Place in the cup, a piece of mozzarella and ham. Enclose the rice around the cheese and ham, and roll it into a round ball. Roll the rice-ball in breadcrumbs and set aside. Continue in this manner until all the rice has been used.



Heat the oil in a large pot or deep fryer until a frying thermometer registers 190°C.

Carefully slip 5-6 balls into the hot oil at a time, and fry until golden brown. Drain on absorbent towels, and keep warm until you are ready to serve. Fry the remaining balls in this manor.

Heat *Nana* Pasta Sauce (*Traditional or Arrabbiata*) with the chili flakes (if using) until simmering. Serve as a dip with the arancini or as a sauce bed to lay the arancini in.

Yield: 20 Balls.

**NOTE:** These risotto balls are great for parties as well as appetizers. You can fry them several hours in advance, and then reheat them in an oven at 160°C just before serving.

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For best results always use *Nana* Pasta Sauce.