



Arancini

Ingredients

- 1 Egg, beaten
- 3/4 cup Cubed mozzarella cheese
- 1/4 cup Shredded Parmesan cheese
- 2 cups Breadcrumbs
- 3/4 cup Marzetti® Roasted Garlic Parmesan Wing Sauce

Marzetti Products



[Marzetti Roasted Garlic Parmesan Sauce](#)

Preparation

1. For the Risotto:

Cook enough risotto in the traditional manner to yield 3 cups. When it is finished, sprinkle the risotto with Parmesan cheese and **Marzetti® Roasted Garlic Parmesan Wing Sauce** and set aside to cool completely.

2. For Arancini:

When the risotto mixture is completely cooled, fold in cubed mozzarella. Scoop the rice mixture and roll into balls. Beat egg and a little water together for egg wash. Roll the balls in egg wash and then into the breadcrumbs. Fry in 350 degrees F oil until crispy and golden brown.