

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 1 Gallon Bottle

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.

