

## ARANCINI BALLS

### Ingredients:

#### Baked Risotto

- 2 tablespoons butter
- 2 garlic cloves, minced
- 1 small white onion, finely diced
- 1 1/2 cups risotto rice (arborio)
- 1/2 cup white wine
- 3 1/2 cup chicken broth
- 1 cup milk

#### Rice Mixture

- 1 egg
- 1 cup grated cheddar cheese
- 3/4 cup grated mozzarella
- 2 1/2 tablespoons finely chopped parsley
- 1/2 teaspoon salt
- 1/2 teaspoon pepper

#### Coating

- 1/2 cup flour
- 1/2 teaspoon salt
- pinch of pepper
- 3 eggs
- 2 cups breadcrumbs
- Vegetable oil (lots)
- Parsely, finely chopped (for presentation)



### Instructions:

- (1) Heat oven to 350. Melt butter in skillet over medium heat, then add the onion and garlic and cook for 5 minutes, or until soft.
- (2) Add rice and stir for a couple minutes (till rice turns translucent). Add the wine and turn up the heat to med/high and cook until the wine is nearly completely absorbed/evaporated.
- (3) Add broth and milk. Stir and bring to a simmer. Cover and place in oven to bake for about 40 minutes (until liquid is all absorbed).
- (4) Remove Rice from oven and allow to nearly completely cool (probably a couple hours). Combine rice mixture ingredients in a bowl and add in the risotto. Stir well and then refrigerate for at least 3 hours (or overnight).
- (5) For the coating, use 3 separate bowls; one for the flour/salt/pepper, one for the beaten eggs, and one for the breadcrumbs. Use an ice cream scooper to scoop out balls of the cold risotto mixture, roll into balls, then coat in the flour, then dredge in egg, then coat generously in breadcrumbs.
- (6) In a medium saucepan, pour about 1/2 inch oil and heat on high. Toss in a single breadcrumb to test if it is hot enough (it should sizzle immediately). Transfer a layer of balls at a time into the oil, cooking on one side for like less than a minute, then flip for the other side. It doesn't take long, and they can burn really easily. But you're looking for a deep golden brown. Transfer onto a wire rack and keep warm in the oven, or else serve them right away with a marinara sauce (for fanciness, top with a bit of finely chopped parsley)