

## **Sicilian Arancini**

### ***For the Rice:***

2 cups Arborio rice

1 1/2 cups of water

1 generous pinch of saffron

salt and pepper to taste

2 tablespoons freshly grated Parmesan cheese

4 teaspoons unsalted butter

Place the rice, water and saffron in a large saucepan. Cover and bring to the boil. Reduce heat to low and allow to gently simmer 15 - 20 minutes or until all the water has absorbed. Add the Parmesan and butter. Season with salt and pepper to taste. Spread into a shallow dish and leave to cool for at least four hours.

### ***For the filling:***

Cold left over beef ragu or meat sauce

1/2 cup cooked peas

4 oz mozzarella cheese, diced

### ***For the Arancini coating:***

2 large eggs, lightly beaten

1/4 cup all-purpose flour

1/2 cup of water

pinch of salt

2 cups Italian breadcrumbs

vegetable oil for frying

Marinara sauce for serving, optional

### ***Method:***

Take about 2 tablespoons of rice and shape into a shallow cup. Place a spoon of ragu, a few peas and a cube of cheese in the indentation. Gently close the rice around the filling and shape into a ball or pear shape. Continue in this manner until all the arancini have been shaped. Set aside. Whisk together the eggs, flour, salt and water until smooth. Place the breadcrumbs in a shallow dish. Gently roll each rice ball in the egg mixture. Allow the excess to drip off. Coat in the breadcrumbs. Repeat until all the rice balls have been coated. Refrigerate for 20 minutes.

Heat the oil to 375°F in a large pot or a deep fryer. Fry the arancini in batches until golden brown. Drain on absorbent paper towels. Serve warm with marinara sauce.

***Buon Appetito!***