

Sicilian Arancini

Ingredient Shopping List

- 3 cups chicken broth
- Kosher salt
- Course Grind Black Pepper
- Granulated Garlic
- 1 cup Arborio Rice
- ½ cup shredded mozzarella cheese (2 ounces)
- ½ cup shredded fontina cheese (2 ounces)
- 2 Tbsp. Chopped fresh parsley (1 bunch will do)
- 2 Tbsp. Fresh Basil (1 bunch will do)
- 2 Lg. eggs
- 1/ cup grated parmesan cheese
- ¾ cup Plain Bread Crumbs
- ¾ cup Panko Crumbs
- 4-6 cups Canola Oil (need enough to cover bottom of pan ½ inch deep. Depends on size of pan and have back up to replenish)
- 12 oz. of your favorite Marinara Sauce...*If you would like to make it at home I have attached a recipe.*



****OPTIONAL:** Any bottle of Red, White, or Rose that you enjoy...because, “We love to cook with wine, sometimes we even put it in the food”**

Equipment List:

- Chef’s Knife
- Cutting Board
- Measuring Cup
- Rubber Spatula
- 1 Pair of Tongs
- 1 Small Whisk
- 1 Ice Cream Scoop (this will dictate the size of your Arancini)
- 3 medium to large Bowls...can be glass, ceramic or plastic...does not matter
- 2 medium Platters
- 2-4 small pieces of Parchment Paper
- Box Grater (if you are shredding your own cheese)
- 1 Non-Stick Skillet or Frying Pan
- 3 Kitchen Towels
- 1 Holiday Kitchen Apron, Optional but fun!

Pre-Class Mise en Place and Notes

If you are going to cook along, which I hope you do, please have all of your ingredients pre-measured and ready for use.

Please have your equipment organized and ready as well.

Feel free to have some *before and after* questions written down to increase the Interaction. The more participation, the more fun!

Ready....Set....Cook!

RECIPE PROCEDURE:

1. Bring the chicken broth and ¼ tsp of salt to a boil in a medium sauce pan over medium-high heat.
2. Stir in the Arborio Rice, reduce heat and let simmer until tender
3. Once the Rice is tender, spread it out on a parchment-lined baking sheet or dish and let cool.....While rice is cooling we will....DRINK!!! And then...
4. Measure and combine the mozzarella, fontina, parsley and basil in a bowl. Set aside.
5. Measure and combine the salt, pepper, granulated garlic, ½ plain bread crumb, and panko bread crumb in a bowl. Set aside.
6. In a separate bowl, beat the eggs then add the rice, parmesan cheese and remaining bread crumbs.
7. Using your ice cream scoop, scoop out all of the Arancini and place on a parchment-lined platter.
8. If you haven't done so already....DRINK!
9. Take each Arancini and indent a space with the tip of your finger into the center, insert the cheese mixture and form the Arancini around it and roll into a ball. Place each one back on the platter as you go.
10. Begin to warm up your oil on a low – medium flame.....while it is heating up....
11. Roll each Arancini in the bread crumb mixture to completely coat the outside.
12. At this time we will begin to lightly fry each Arancini to a light brown and crispy outside finish.
13. Serve on a platter accompanied by some warm marinara sauce, chopped fresh basil and extra cheese mixture sprinkled over the top.

NOTES:

**You can make seasonal Arancini with different flavors throughout the year including vegetarian, with meats or different vegetables!

**You can make them ahead of time and bake them when you want to serve them.

Homemade Marinara Sauce

Ingredients:

- 32 oz. whole peeled tomatoes
- 3 tsp. minced garlic
- 1 spanish onion, rough chop
- ½ cup olive oil
- ½ cup fresh basil
- ¼ cup fresh parsley
- ¼ cup white cooking wine
- ½ cups tomato paste
- ¼ cup packed brown sugar
- ½ cup diced pitted kalamata olives (OPTIONAL)



Procedure:

1. Heat olive oil and add onion, garlic & wine.
2. Stir constantly, do not brown!
3. Add tomatoes, basil, parsley, kalamata olives and brown sugar.
4. Let simmer 15 minutes.
5. Lightly blend with immersion blender, leave chunky...food processor will work as well.
6. Salt & pepper to taste

NOTE** If you do not have an immersion blender or a food processor just be sure to cut everything small dice or even minced if possible.