

Arancini

Italian · Appetizer · Hard · 50 min total · Serves 6

Crispy Sicilian rice balls stuffed with ragu and mozzarella, breaded and fried golden.

Ingredients

- 2 cups arborio rice (cooked and cooled)
- 4 oz ground beef
- 4 oz mozzarella (cubed)
- 0.5 cup parmesan (grated)
- 2 large eggs (beaten)
- 1.5 cups breadcrumbs
- 2 tbsp tomato paste
- 0.25 cup peas
- 4 cups vegetable oil (for frying)
- 0.25 tsp saffron (optional)

Method

1. Cook rice with saffron if using. Cool. Mix with parmesan.
2. Brown beef, add tomato paste and peas. Cook until thick. Cool.
3. Take rice, flatten in palm, place spoon of meat and mozzarella cube in center. Enclose with rice, shape into ball.
4. Roll in egg then breadcrumbs. Refrigerate 30 min.
5. Fry at 350F for 3-4 min until deep golden. Drain and serve hot.

Generated by My Royal Chef AI - myroyalchef.com - 2026-10-01