Arancini Al Burro

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Arancini Al Burro

🍴 12 Pieces   🕐 1 Hour 45 Minutes   kcal 300 Kcal

INGREDIENTS

Saffron Fior Fiore *1 bag*	**Sorrisi Di Spiga Arborio rice** *500 Grams*	**Pecorino Romano DOP Cepparo** *100 Grams*	**Fior Di Latte Latteria Sorrentina** *60 Grams*	**Smoked Turkey Ham** *1 Slice*
Molino Mariani Le Favolose Type '00' Rinforzata *500 Grams*	**Water** *300 ML*	**Butter** *30 Grams*	**Breadcrumbs** *To Taste*	
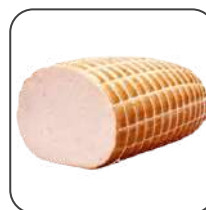
DIRECTIONS

- Begin by boiling the rice in 1.2 L of salted water, allowing it to cook for about 15 minutes until the water is completely absorbed, ensuring the rice remains dry and compact as all the starch stays in the pan.
- Dissolve the saffron in a small amount of hot water and add it to the cooked rice, then stir in the chopped butter and grated Pecorino Romano, making sure everything is well combined.
- Transfer the rice onto a wide, shallow tray, spreading it evenly, then cover it with plastic wrap to prevent the surface from drying out, and let it cool completely at room temperature for a couple of hours.
- While the rice is cooling, cut the ham and mozzarella into cubes, preparing them as filling for the arancini.
- Once the rice has cooled completely, moisten your hands with water to prevent sticking, then take about 120 g of rice at a time, pressing it into the hollow of your palm to create a shell.
- Place the diced ham and fior di latte in the center of each rice shell, then carefully roll the rice into balls, ensuring the filling is fully enclosed.
- Prepare the batter by mixing sifted flour, a pinch of salt, and water in a bowl, whisking thoroughly to avoid any lumps.
- Dip each arancini ball into the batter, making sure they are fully coated, and then roll them in breadcrumbs to create a crispy outer layer.
- Heat oil in a saucepan to a temperature of 170°C, then fry the arancini one or two at a time to maintain the oil's temperature, until they are golden brown.
- Once the arancini are fried, drain them on a tray lined with paper towels to remove excess oil, and serve them while still hot for the best flavor and texture. **Buon Appetito!**

FIND ALL THE INGREDIENTS YOU NEED FOR THIS RECIPE IN OUR CATALOGUE