

Arancini

Makes 10 - 12 balls



Ingredients

- 5 cups cooked risotto
- ¼ cup all-purpose flour
- 2 eggs, whisked
- 1 ½ cups panko
- 10 - 12 baby mozzarella balls
- 2 cups good marinara sauce (store bought is fine)

Steps

1. Preheat oven to 375°F. Spray or brush a baking dish with olive oil.
2. Get three bowls ready (large cereal bowls, pasta bowls or pie plates work well). The *first bowl* is for the flour. The *second bowl* is for the whisked eggs. The *third bowl* is for the panko.
3. Using an ice cream scoop, portion out 10 - 12 balls. Take each ball and flatten it out in your palm. Place a mozzarella ball in the middle and encase (enclose) the cheese with the risotto. Put stuffed balls on a large plate or pan. Repeat with remaining risotto and cheese.
4. Take each stuffed ball and roll it around in the flour, followed by the egg, and finishing in the panko. Place the bread balls on the prepared oiled baking dish. Repeat process with remaining balls.
5. Spray the tops of the arancini generously with olive oil. Bake for 20 - 30 minutes, or until the tops of the arancini are golden brown. You may need to put them under the broil for a few minutes (WATCH IT - so they don't burn) to brown the tops.
6. Serve with warmed marinara sauce for dipping.