

Arancini

INGREDIENTS:

- 3 3/4 to 4 cups chicken stock
- 4 tablespoons *D'Olivo Herbs de Provence Infused Olive Oil*
- 3/4 cup finely chopped onion
- 1 cup Carnaroli rice
- 1/2 cup white wine
- 1/2 cup finely grated Parmigiano-Reggiano
- 1 1/2 tablespoons chopped fresh basil
- Salt and freshly ground black pepper
- 3 eggs
- 1/3 cup cubed Fontina
- 1/2 cup fully-cooked bulk Italian sausage meat, browned and drained
- *D'Olivo Ultra Premium Olive Oil* for deep frying
- 1/2 cup flour
- 1 cup dry bread crumbs
- Tomato sauce for dipping

DIRECTIONS:

Bring the stock to a simmer in a medium saucepan. Cover and set aside to keep hot.

In a heavy Dutch oven or large saucepan, heat 3 tablespoons of the *D'Olivo Herbs de Provence Olive Oil* over medium-high heat. Add the chopped onion and sauté until transparent, about 4 minutes. Add rice and cook, stirring constantly, until rice is opaque and fragrant, about 1 minute. Add the white wine and cook, stirring, until absorbed.

While continually stirring, begin adding the stock in 1/2 cup increments, allowing the liquid to become completely absorbed between additions. Cook until the rice is just tender and the risotto is still loose and creamy, about 20 minutes. Add the grated Parmigiano-Reggiano, basil and salt and pepper and stir to combine well. Transfer to a mixing bowl or baking dish and allow to cool completely. Refrigerate until thoroughly chilled.

Remove the chilled risotto from the refrigerator and stir in 1 of the eggs. Using a small scoop or large spoon, divide the risotto into approximately 3 tablespoon portions. Using your hands, form the portions into rough ball shapes.

Press a hole into the center of each risotto ball and stuff the center with a cube of the cheese and the browned sausage. Press the opening closed and roll the ball between your hands until it is smooth. Set aside while you prepare the other arancini. In a large saucepan, heat 2 inches of oil until a deep-fry thermometer reads 360 degrees F.

Place the flour, remaining 2 eggs and bread crumbs in 3 separate bowls. Season each with salt and pepper to taste. Using a fork, lightly beat the eggs. One by one, lightly dredge each risotto ball in the flour, then the beaten egg mixture, then the bread crumbs, so that each ball is completely coated.

Transfer to a plate or baking sheet until you are ready to fry the arancini. Fry the balls in batches, a few at a time, turning once during cooking so that they are evenly browned, about 2 minutes. Transfer to paper-lined plates to drain, and then serve immediately. Serve with a garnish Parmesan cheese and some tomato sauce.

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