

# SAFFRON AND MARJORAM ARANCINI DI RISO

LYNMAR ESTATE • CHEF DAVID FRAKES

*Makes 30 1" balls*

## *Ingredients*

- 2 c. water or stock
- 1 c. Arborio rice
- 1 egg
- 7 tbsp. parmesan cheese, grated
- 30 cubes Cheddar, Taleggio or Fontina, ¼" square
- 1 tbsp. marjoram, chopped
- 1 pinch saffron
- 2 tbsp. salt
- 2 tbsp. butter

## *Directions*

Bring stock to a boil over high heat.

Melt butter in sauté pan and over high heat, add rice, stirring to coat the rice in the butter. Continue stirring until the rice is slightly opaque (3-4 mins).

Add saffron.

Add 4 oz. of stock to the rice and stir over high heat until the moisture is absorbed. Continue adding stock to the rice until the rice is slightly overcooked and very sticky.

Remove rice to a parchment covered sheet tray and chill until completely cooled. After rice is cooled, remove rice to a bowl, adding the egg, parmesan cheese, marjoram, and salt. Mix completely.

Scoop rice into desired size, insert a cube of cheese, and smooth rice over, rolling each ball into a perfect circle. Set aside until all the balls are formed. Place the balls in the refrigerator until ready to cook.

Roll each ball in flour, egg wash, and panko (or other breadcrumb).

Fry in 350 degree vegetable/or corn oil until light golden brown in color. Serve immediately.

