Rice balls

Cuisine: **Italian**
Food category: **Pork**

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Company: **Retigo**

Program steps

| Preheating: | 195 °C |

| 1 | GT Golden touch | | 180 °C | 100 % |

Ingredients - number of portions - 8

Name	Value	Unit
saffron, scar	0.125	g
butter soft	30	g
onion	1	pcs
carnaroli rice	500	g
salt	5	g
vegetable broth	1.2	l
parmesan cheese	100	g
plain flour 00	200	g
water	300	ml
breadcrumbs	500	g
freshly ground black pepper, ground	1	g
onion	1	pcs
butter soft	25	g
minced pork	100	g
extra virgin olive oil	10	ml
tomato puree	200	ml
dry red wine	50	ml
frozen peas	80	g
caciocavallo cheese	50	g

Nutrition and allergens

Allergens: 1, 7
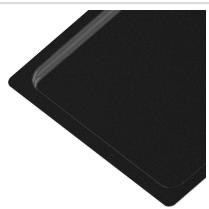Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Directions

1. In a thick-based pot, toast the rice in butter, saffron and small onion over high heat, adding the stock little by little until the rice has cooked.
2. Remove from the heat, add the grated cheese, stir and allow to cool until it has reached
room temperature.
3. Start the sauce meanwhile. In a thick-based saucepan, brown the mince in butter over
high heat and remove the meat.
4. Using the same pan, soften the onion in evoo over medium heat, stirring well with
a wooden spoon. Crank up the heat and deglaze with red wine until all the alcohol
has evaporated .
5. Add the tomato purée and season.
6. Simmer on low heat for 20 minutes, making sure the sauce is nice and thick
7. Remove from heat, add the peas and cover with a lid.
8. Dice the fresh caciocavallo.
9. Once the rice has cooled down, use latex gloves to take a handful of it each time,
pressing with a spoon towards the centre of the rice ball to make space for the sauce
filling and a cube of cheese.
10. With your hands, shape the rice in patties containing the sauce filling at the centre.
11. Start the batter by salting the flour and adding a little water at a time while stirring
with a maryse.
12. Dip the arancini one by one into the batter and bread.
13. Set the oven on dry heat at 180°C using Golden Touch function.
14. Bake for 15 minutes or until golden.

Nutritional value of one portion	Value
Energy	717.8 kJ
Carbohydrate	125.5 g
Fat	13.7 g
Protein	23 g
Water	0 g

Recommended accessories

Vision Bake