

Parmesan Arancini



ingredients

PARMESAN STOCK

1,000 Grams Parmesan Rinds
1/2 White Onion
10 Quarts Water

RISOTTO

2 Pounds Arborio Rice
500 ML White Wine
500 Grams Parmesan Cheese
2 TBSP Butter
2 TBSP Olive Oil
1 Cup Heavy Cream
100 Grams Basil Puree

ARANCINI

150 Grams Panko
50 Grams Liquid Egg

directions

PARM STOCK

Wrap parmesan rinds and white onions in cheesecloth and place in a pot with cold water. Bring to a simmer. Divide parmesan stock into three batches.

RISOTTO

Sweat rice in butter and olive oil, deglaze with white wine, and add parmesan stock in three batches, allowing the rice to absorb the liquid. Let cook until firm. Be sure not to cook the rice all the way through. Finish with cream and parmesan cheese, spread on a sheet tray, and fold in the basil puree. Let it cool.

ARANCINI

Once the rise is cool, form small balls with the risotto. You can use a scoop depending on what size you want. Dip the formed arancini balls in your whipped egg batter and coat them with the panko. Deep fry the arancini, and enjoy it with your favorite sauce.