

# Goat Cheese Arancini

By Alessandra Ciuffo

Makes about 12-14 medium-sized rice balls

Cook Time: 45 minutes

Prep Time: 15 minutes

## Ingredients:

- 2 tbsp butter
- 1 shallot, finely chopped
- 1 cup arborio rice
- ¼ cup dry white wine (can sub for stock if needed)
- 2.5 - 3 cups vegetable or chicken stock
- 4 oz Plain Montcherve Goat Cheese log
- ½ parmigiano cheese, grated
- ½ lemon zested
- Salt and pepper to taste
- 6 oz mozzarella cheese, cut into ½ inch cubes
- ¾ cup flour
- 2 eggs
- 1.5 cup panko breadcrumbs
- Oil for frying
- Flakey salt
- Marinara sauce, for dipping
- Hot Honey, for drizzling

## Steps:

- 1) Make the risotto. Bring a medium pot to the stove over medium-low heat and add the stock. In another pot, melt the butter over medium heat, then add the shallots and saute until soft. Add the rice and cook, stirring constantly to toast the rice until translucent on the edges, 1-2 minutes.
- 2) Begin adding the stock to the rice in batches, allowing the rice to absorb the liquid each time before adding more. In this process, the grain releases starch while it absorbs liquid, cooking the rice and creating a creamy consistency. It takes about 15-20 minutes.
- 3) Once the rice is almost al dente, cut the heat and stir in the goat cheese and parmigiano cheese until well combined. Add in the lemon zest and season with salt and pepper to taste.
- 4) Spread the cooked rice onto a sheet tray and spread out evenly. Refrigerate for at least 45min - 1 hour. If refrigerated longer, cover the tray with plastic wrap.
- 5) Once chilled, add some oil on your hands, then begin scooping golf ball-sized amounts of rice on to the palm of your hand. Make an indent in the center, add a piece of

mozzarella, and then close it back up and roll it to make a smooth surface. Repeat with the remaining rice. You should get about 12-14 rice balls.

- 6) Set up a dredging station with three bowls/ shallow trays. One with flour, one with eggs, and one with panko. Season each with salt. Coat each rice ball in the flour, then egg then panko (taking care to make sure it's well coated). Use one hand for the wet and one for the dry.
- 7) Place the rice balls in the freezer for 10 minutes while you heat the frying oil in a medium-sized pot to 350 F over medium heat.
- 8) Fry the balls in batches without overcrowding for about 5 minutes or until evenly golden brown. You don't want it to brown too fast, or the center won't heat up. Remove from the oil and onto a wire rack. Sprinkle with flaky salt and drizzle with hot honey.
- 9) Serve hot with a side of marinara sauce.

ENJOY!