

# Cheesy Arancini

## Ingredients for Arancini:

	1 tablespoon	Ambrosia® Extra Virgin Olive Oil
	1/2 cup	Yellow Onion Minced
	2 cloves	Garlic Minced
1/2	1/2 cup	Dry White Wine
	1 cup	Ambrosia® Arborio Rice
	3 1/2 cups	Vegetable Stock Warm
	2 oz.	Ambrosia® Julienne Sundried Tomatoes
	1 tsp.	Kosher Salt
	1/2 each	Lemon Zested
	1 cup	Parmesan Cheese Shredded
	As needed	Vegetable Oil for Frying
1/2	1/2 cup	All Purpose Flour
	2 each	Eggs Large
	1 cup	Plain Breadcrumbs

## Ingredients for Cherry Pepper Dipping Sauce:

	3/4 cup	Honey Pot® Honey Mustard
	4 oz.	Ambrosia® Mild Red and Green Cherry Peppers Minced
	2 tsp.	Ambrosia® Worcestershire Sauce
	1 clove	Garlic Minced

## Instructions:

### Arancini

- Heat olive oil in a 3-quart saucepot and cook the onions until translucent, about 4 minutes. Add the garlic and cook until fragrant, about 30 seconds. Add the rice and stir to coat, then add the wine, sundried tomatoes and salt.
- Stirring constantly, add the warm stock 1/2cup at a time, waiting for the liquid to be absorbed before adding the next 1/2cup. The rice should be creamy, and grains should remain al dente.
- Remove the pan from heat and fold in lemon zest and Parmesan. Spread the risotto onto parchment lined sheet pan and refrigerate until chilled, about 30 minutes.
- Scoop cooled risotto to form one-ounce balls. Chill for at least 30 minutes.
- Preheat the fryer oil to 350°F.
- Roll the arancini in the flour, then egg, then breadcrumbs to coat them evenly.
- Fry arancini until golden brown and crispy on the outside, about four minutes. Drain and serve with Cherry Pepper Dipping sauce.

### Cherry Pepper Dipping Sauce

- Mix all ingredients to combine and reserve to serve with arancini.



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