

Carbonara Arancini

2 cups-cooked plain white rice, season with a pinch of salt

½ pounds fresh ricotta

¾ pounds shredded mozzarella

2 eggs

1 cup grated Pecorino

2 tablespoons Italian parsley, chopped

Sea Salt, to taste

Freshly ground black pepper, to taste

4 ounces pancetta, cut into a small diced and slowly rendered in a sauté pan until crispy

Coating

1 ½ cup flour seasoned with salt and freshly ground black pepper

4 eggs, scrambled, for egg wash

2 cups seasoned Italian breadcrumbs



In a medium size bowl, add all the ingredients for the rice balls and stir well to incorporate. Season with salt and pepper. Refrigerate the mix for approximately one hour until the mixture stiffens a bit.

Using a mini scooper, scoop the rice into balls, place on a cookie sheet lined with parchment. Once all scooped individually hand roll them to create even tight rice balls.

Place the seasoned flour in a shallow pan, in another pan or bowl whisk the eggs, lastly a pan filled with the breadcrumbs.

Roll the balls into the flour, then gently toss them in your fingers to remove any excess flour, place into the egg wash to coat then into the breadcrumbs making sure the entire ball is covered. You may choose to place back into the egg wash then breadcrumbs for a crunchier coating. They can be refrigerated for up to one day.

Preheat a deep fat fryer to 350 degrees. Place the balls into the fryer and cook until golden, drain on a towel and serve on a platter sprinkled with fresh grated pecorino. Makes approximately 40 little balls

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