

ARANCINI FILLED WITH ARTICHOKE



Chef: Leonardo Pellacani

Menù Ingredients

- 1 kg Grancrema di carciofi - Grancrema spread with artichokes - B01
- 20 g Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA0
- q.b. Mix tecnico per frittura - Professional frying mix - Q81
- q.b. Olio tecnico per frittura - Professional frying oil - E10
- q.b. Panatura croccante al mais - Crispy corn breading - Q71
- q.b. Pane grattugiato - Breadcrumbs - Q61

Ingredients

- 750 g Parboiled rice
- 250 g Carnaroli rice
- 2,2 L Water
- 150 g Butter
- 20 g Salt
- 2 Bay leaves
- to taste Black pepper
- to taste Nutmeg

Method

For the arancini base:

Bring the water to a boil with Casamia "Super Beef Stock", salt, and bay leaves. Add the rice, stirring to prevent it from sticking. Cook over medium heat until the liquid is completely absorbed: the rice should be fully cooked yet compact, with no excess moisture (this ensures the arancini can be shaped without cracking). Turn off the heat, remove the bay leaves, and immediately stir in the butter. Season with pepper and nutmeg. Spread the hot rice onto a tray in an even layer (2-3 cm thick), cover it directly with plastic wrap, and cool it quickly. Let it rest in the refrigerator for at least 4 hours to obtain a dry stable mixture.

Mix in 1 kg of cold Grancrema spread with artichokes and fill each arancino with 70 g of filling.

Dip each arancino in Professional frying mix, then coat it with Breadcrumbs:

- For a classic look and even golden color: gluten-free Breadcrumbs

- For a crunchier texture: Crispy corn breading

Fry in technical frying oil at 170-175 °C for 4-5 minutes, turning halfway through. Drain on a wire rack.

Gluten Free Method