ARANCINI WITH HOME-STYLE RAGOUT



Chef: Leonardo Pellacani

Menù Ingredients

1 kg Ragù della casa – Home-style Ragout sauce - C91
20g 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
150 g Butter
200 g Diced mozzarella
20 g Salt
2 Bay leaves
to taste Black pepper
to taste Nutmeg

Method

Arancini base:
Bring the water to a boil with Casamia “Super Beef Stock” powder, 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 allows to be shaped without cracking). Turn off the heat, remove the bay leaves, and immediately stir in the butter, seasoning with black pepper and nutmeg.
Spread the hot rice onto a tray in an even layer (2-3 cm thick), cover directly with plastic wrap, and cool rapidly. Let it rest in the refrigerator for at least 4 hours to obtain a dry and stable mixture. Take 140 g of rice and flatten it in your palm, creating a well in the center. Add 70 g of cold Home-style Ragout sauce, then carefully close and compact it well: the arancino must be properly “sealed”.
Coat each arancino in the Professional frying mix and then breadcrumb it:
-For a classic and even golden colour: gluten-free Breadcrumbs
-For a crunchier texture: Crispy corn breading
Fry in Professional frying oil at 170-175 °C for 4-5 minutes, turning halfway through. Drain on a wire rack.

Gluten Free Method

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