

'NDUJA ARANCINI



Chef: Leonardo Pellacani

Method

Portions for 20 arancini

For the 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 the arancini to be shaped without cracking). Turn off the heat, remove the bay leaves, and immediately stir in the butter, seasoning with 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 mix.

Mix the 'Nduja sauce from Calabria with cold, well-drained mozzarella: the mozzarella softens the spiciness and, during frying, creates a melted, stretchy center without making the filling too liquid.

Coat the arancini in the Professional frying mix and then breadcrumb them (for a crunchier coating, use Crispy corn breading). Fry in Professional frying oil at 175 °C for 4-5 minutes.

Gluten Free Method

Menù Ingredients

70 g Salsa di 'Nduja Calabrese - Calabrian 'Nduja Sauce - X60X
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. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BAO

Ingredients

2,2 L Water
750 g Parboiled rice
250 g Carnaroli rice
150 g Butter
2 Bay leaves
200 g Diced mozzarella
to taste Black pepper
to taste Nutmeg