# Mini Bocconcini Arancini with Tomato Sugo & Pecorino



**Serves:** Makes 18 mini arancini
**Prep Time:** 45 mins (plus chilling, rice base best made the day before)
**Cook Time:** 40 mins

## Ingredients

- 300g Arborio or Carnaroli rice
- 750ml, hot chicken or vegetable stock
- 30g unsalted butter
- 40g finely grated Parmigiano Reggiano
- 35g finely grated Pecorino Romano
- 180g drained Montefiore Cherry Bocconcini
- 100g plain flour
- 3 large beaten eggs
- 220g panko breadcrumbs
- 1.5L neutral frying oil
- 500g tomato passata
- 20ml extra virgin olive oil
- 1 clove garlic
- 10g fresh basil
- 5g fine salt
- 1g black pepper

## Method

**STEP 1**

Cook the rice risotto-style with the hot stock until tender but not wet. Stir through butter, Parmigiano, Pecorino and pepper. Spread onto a tray and chill completely; ideally make this base the day before.

**STEP 2**

For the sugo, heat the olive oil, add garlic for 1 minute, then passata and basil. Simmer for 20 minutes. Remove garlic and season.

**STEP 3**

Using about 45 g chilled rice per arancino, flatten the rice in your palm, place one well-drained Cherry Bocconcini in the centre and close the rice firmly around it. Chill the shaped arancini for 20 minutes.

**STEP 4**

Set up flour, beaten egg and breadcrumbs in separate bowls. Coat each arancino in flour, egg, then breadcrumbs.

**STEP 5**

Heat frying oil to 175°C. Fry in batches for 3–4 minutes until evenly golden. Drain on a rack and season lightly. Serve with warm tomato sugo and a light final grating of Pecorino.