



Arancini
paired with
Michael Pozzan 2006 Oakville, Napa Valley Zinfandel Cuvee

These basil rice balls are a Sicilian treat which actually means “little oranges”, a popular bar food.

1 c Arborio rice	4 eggs
1 white onion, diced	2 c bread crumbs
2 bay leaves	2 c Panko
½ c white wine	
2 tbs olive oil plus 2 c for frying	
2 c chicken stock	4 oz. Telem cheese
½ c grated Grana Padano	
2 tbs sweet butter	
1 c basil pesto	

Begin by making risotto. Sautee olive oil and onions until soft. Add rice to coat. Reduce to medium heat. Add white wine first then chicken stock ½ c at a time. Salt to taste. When rice is done, add pesto, cheese and butter. Empty onto a cookie sheet and spread thin to cool. Refrigerate until cold.

Shape cold risotto into golf ball sized balls. Using your finger, create a well in the center and drop a small cube of Teleme cheese into the center. Close up the ball. Beat eggs. Mix bread crumbs and Panko together. First, coat rice ball in egg, then bread with crumb mixture.

Heat 2 c olive oil to about 350 and add balls. Cook until golden brown. Serve with a little Marinara sauce.