



HERBED ARANCINI DI RISO WITH TOMATO AND BASIL PISTOU

PAIRED WITH 2011 LAZY RIVER PINOT NOIR

YIELD: 18-20 BALLS INGREDIENTS:

1 Tbsp.	Olive oil
2 Tbsp.	Butter
½ cup	Yellow onion, diced
½ cup	Arborio Rice
½ cup	White wine
Approx. 4 cups	Vegetable stock, hot
1 Tbsp.	Fresh Italian parsley, chopped
1 tsp.	Fresh thyme leaves, minced
½ tsp.	Fresh rosemary leaves, minced
To taste	Salt and pepper
To finish:	
2 Tbsp.	Butter
½ cup	Reggiano Parmesiano cheese, grated
½ pound	Sharp cheese, like provolone
As needed	Flour
As needed	Eggs, blended
As needed	Panko breadcrumbs
As needed	Peanut oil
2 cups	Tomato sauce
½ cup	Basil pistou (see recipe)

METHOD:

1. Heat the butter and olive oil in a large, heavy sauté pan.
2. Add the onion and cook until clear (do not brown).
3. Add the rice and cook until it browns slightly and has absorbed the oil about 3-5 minutes.
4. Add the wine and stir until absorbed then begin adding the hot stock 1 cup at a time. Stirring constantly until absorbed before adding additional stock to the rice. This process will take 20 minutes or so. Use as much stock as needed to reach the proper consistency.
5. When the rice is al dente (to the tooth – tender with a firm center), remove the pan from the heat and add the butter, cheese, parsley, thyme and rosemary.
6. Spread mixture on a cookie pan in an even layer and cool to room temperature or refrigerate until needed.
7. Scoop ¼ cup (2 tablespoons) of the risotto mixture and place it in the palm of your hand (wet your hand to keep the rice from sticking) to form a ball.
8. Push a cube of cheese into the center of the risotto ball and cover with an additional teaspoon of risotto to envelop the cheese. Roll into a ball and place on a cookie tray with parchment paper and continue to make the remaining balls.
9. Coat the balls in flour, then egg, then bread crumbs. Set aside and bread remaining balls.
10. Heat peanut oil (2 inches deep) in a heavy pan until 365° F.
11. Fry the risotto balls until golden brown.
12. Serve immediately or set aside and reheat in 325° F oven and plate with tomato sauce and basil pistou.

BASIL PISTOU, YIELD: ¾ CUP INGREDIENTS:

1 ½ cups	Basil, fresh,
2 cloves	Garlic
½ cup	Extra Virgin Olive oil
¼ cup	Pecorino Romano, freshly grated

To Taste Salt and freshly ground black pepper

METHOD:

1. Combine the basil and garlic in a food processor and pulse to combine.
2. Slowly add the olive oil in a constant stream while the food processor is on. Do not over process because the olive oil will turn bitter. Stop to scrape down the sides of the food processor with a rubber spatula.
3. Add the grated cheese and pulse again until blended. Add a pinch of salt and freshly ground black pepper to taste.
4. Store refrigerated in a plastic container topped with a thin coating of olive oil for up to 1 week or freeze up to 1 month.