



# SMOKED BACON & MOZZARELLA ARANCINI

Smoked bacon and mozzarella arancini served with a rich tomato sauce. This recipe brings together crispy, smokey flavours and gooey cheese, creating a perfect Italian appetizer.



PREP TIME  
30 MIN



COOK TIME  
15 MIN



SERVINGS  
4

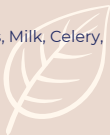
## Ingredients



- 180g Arborio rice
- 1L Blenders [Chicken](#) or [Vegetable Bouillon](#)
- 120g white wine (optional)
- 45g parmesan cheese, grated
- 1 small onion, finely chopped
- 2 garlic gloves, minced
- 100g smoked bacon, cooked and chopped
- 100g mozzarella cheese, cut into small cubes or mini balls
- 2tbsp butter
- 2tbsp olive oil
- Salt & pepper to taste
- 200g [Blenders Pasta Sauce](#)
- For coating and frying:
- 2-3 eggs, beaten
- 200g breadcrumbs
- Vegetable oil for frying

## Allergens

Contains Gluten, Eggs, Milk, Celery, Sulphites



## Method



1. In a large skillet, heat the oil and 1 tbsp of butter over a medium heat. Add the chopped onion and garlic, and sauté until translucent. Add the Arborio rice to the skillet and stir to coat the rice with the oil and butter. Toast the rice for a couple of minutes until the edges become translucent. Pour in the white wine and cook until its mostly absorbed by the rice.
2. Begin adding the prepared [chicken](#) or [vegetable broth](#), one ladleful at a time, stirring constantly and allowing the liquid to be absorbed before adding more. Continue this process until the rice is creamy and cooked al dente. Once cooked, stir in the cooked and chopped smoked bacon, grated parmesan cheese and remaining butter. Season with salt and pepper to taste. Allow risotto to cool slightly.
3. Take a small portion of the risotto in your hand and flatten it. Place a cube of mozzarella in the centre and shape the risotto around the mozzarella forming a ball. Repeat this process with the remaining risotto. This should make 8 medium balls or 12 small balls.
4. Roll each arancini in flour, dip it in the beaten eggs and coat with breadcrumbs. Ensure each ball is evenly coated. Heat the vegetable oil in a deep frying pan or pot to about 175°. Warm the [pasta sauce](#) in a small pot and blend with an immersion blender until smooth.
5. Carefully place the coated arancini into the hot oil using a slotted spoon. Fry them until they are golden brown and crispy on all sides. This should take 3-4 minutes. Once fried, remove the arancini from the oil and place them on a plate lined with paper towels to drain excess oil. Pour some sauce on the plate and add the ball. Serve the arancini warm as an appetizer or snack.

