



Cheesy Cooper® Sharp Fried Risotto Balls (Arancini)



CUBE



MELT



SERVES: 4

PREP TIME: 30 MINUTES PLUS CHILLING

COOK TIME: 60 MINUTES

TOTAL TIME: 90 MINUTES PLUS CHILLING

Ingredients

- 3 cups mushroom risotto, premade and chilled
- 12 (1/2-inch) cubes Cooper® Sharp White cheese
- 1 cup all-purpose flour
- 2 large eggs, lightly beaten*
- 1 cup fine dry bread crumbs (not seasoned)
- vegetable oil for frying

Directions

1. Prepare mushroom risotto according to package directions. Spread it on to a cookie sheet and refrigerate until chilled through.
2. Transfer chilled risotto to a bowl. Using wet hands, roll chilled risotto into 12 balls 1 1/2 inches in diameter. For each risotto ball, poke a small hole in the center, open it up to insert a cube of Cooper® cheese, then reform into a ball.
3. Put flour, eggs, and bread crumbs in 3 separate bowls. Dredge 1 risotto ball in flour, shaking off excess. Dip in egg, letting excess drip off, then dredge in bread crumbs and transfer to a sheet of wax paper. Repeat with remaining balls.
4. Heat 2 inches of oil in a 4 to 5-quart heavy pot until thermometer registers 360°F. Working in batches of 4, lower risotto balls into oil with a slotted spoon and fry, turning occasionally, about 2-3 minutes, or until golden brown. Transfer with slotted spoon to paper towels to drain.
5. Return oil to 360°F between batches. Let balls stand 2 minutes (for cheese to melt ... and your face not to melt) before eating.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.