

RICE BALLS

To make the Rice:

- 2 1/2 cups Chicken Stock or water
- 2 tablespoons Biancolilla extra-virgin olive oil
- 1 cups short-grain Arborio rice

Add these ingredients to the cooled rice:


1 jar Ragù Bolognese


- 2 large eggs
- 2 cups grated Pecorino Romano cheese
- 1 cup fresh or frozen peas
- Salt & pepper you taste


Coating for the rice balls:


- 2 eggs
- 1 cup all-purpose flour (I used Bobs Red Mill gluten free)
- 2 cups fine, dry bread crumbs (I used Gluten free 4C)
- 1 cup olive oil for frying (I used Biancolilla)


Directions:

 Bring the stock or water and 2 tablespoons of olive oil to a boil. Stir in the rice and return to a boil, then simmer. Cook the rice, uncovered, until al dente—tender but firm—about 12 minutes.

 Drain the rice and spread out on a tray to cool to room temperature. When the rice is cool, scrape it into a mixing bowl and beat in the 2 eggs, the grated cheese, peas and your jarred bolognese sauce.

 Using a large ice cream scoop (about 1/3 cup) shape into a ball-roll it in the flour and place on a sheet pan-repeat for all of your rice balls.

 Roll the rice balls in the beaten egg and then roll the rice balls in the bread crumbs. Repeat with the remaining rice balls and return to the sheet pan.

 Pour the olive oil into a skillet on medium heat. Your oil is ready when you drop a few bread crumbs in the pan to see if they sizzle. Then carefully place the rice balls into the oil. Fry, turning with a slotted spoon, until golden brown and crisp on all sides. Drain on a paper towel.