

# Sicilian arancini with peas and ham |

## Recipe for 12 tapas

### Description

A tasty parmesan, peas and ham rice ball.

### Note

It's best with risotto leftovers!

### Ingredients

#### Risotto

- 150 Gr Onion
- 175 Ml Arborio rice
- 60 Ml White wine
- 600 Ml Chicken stock
- 50 Gr Parmesan
- 75 Gr Frozen green peas
- 75 Gr Ham-style smoked pork shoulder
  
- Salt and pepper
- Olive oil

#### Breadcrumbs

- 100 Ml Flour
- 2 Unit(s) Egg
- 500 Ml Japanese breadcrumbs (panko)
  
- Salt and pepper
- Olive oil

### Preparation

- Preparation time **90 mins**
- Preheat your **fryer** at **400 F°**

#### Prep

Cisel the onion.

Dice the ham.

Grate the cheese.

#### Risotto

Sweat the onions and the ham with olive oil in a pot. Add the rice and cook for 1 minute. Add the white wine and let evaporate. While mixing non stop with a wooden spoon, add the broth one ladle at a time until the rice is cooked (about 20 minutes). Add the peas and the parmesan cheese.

Let the rice cool down in the fridge.

#### Arancini

Make some rice balls with the risotto.

Roll them in the flour, then in the eggs then in the breadcrumbs.

Put in the fryer for few minutes until they are nice and golden brown.

**Bon appétit!**