



Pesto Arancini

🕒 150–180 Min 

Preparation

- 1 Spoon the pesto into small ice cube tray compartments and freeze. Add the dried basil and Dalmatian Herb Blend to the chilled risotto and mix well.
- 2 Take 1–2 tablespoons of risotto and flatten it in your hand. Place a frozen pesto cube in the centre and shape into a ball. Repeat until all ingredients are used. You should get 10–12 arancini. Freeze for 30 minutes.
- 3 Pour 200 ml water into one bowl and the Crispy Poh mix into another. Heat oil in a saucepan over low heat.
- 4 Dip each arancini briefly into the water, drain lightly and coat with the Crispy Poh mix.
- 5 Once the oil reaches about 170°C, fry 2–3 arancini at a time until golden brown.
- 6 Drain on a wire rack or paper towels and serve with pesto and Parmesan cheese.

Ingredients 6 Portions

♦ = Kotányi Produkte

350 g	Cooked risotto, chilled
100 g	Basil pesto, plus extra for serving
0.5 tsp	♦ Basil, Crushed
0.5 tsp	♦ Italian Herbs
	♦ Crispy breading mix, cheese
	Oil, for frying

