

Arancini di riso



INGREDIENTS

450 gr. rice
2 eggs
100 gr. grated parmesan cheese
100 gr. ground chicken
1 onion chopped
1 stalk of celery chopped
1/4 tsp. sage
1 tsp. oregano
Salt and pepper to taste
1/2 cup white wine
Oil for frying
Some flour and dried breadcrumbs
1 beaten egg

Preparation

Cook the chopped onion and celery with a soup spoon of oil in a pan and cook over a moderate fire. Add the chicken, sage, oregano, salt and pepper and continue cooking, stirring constantly. Add some of the white wine. Meanwhile boil the rice in salt water and when cooked add the grated parmesan cheese and the two eggs. When the rice is cold put a soup spoon of rice in your left hand, add a teaspoon of the meat mixture, and complete the ball with another spoonful of rice, forming a ball about the size of a small orange. When all the balls are formed roll them in flour, then dip them in the beaten egg, followed by the breadcrumbs, and fry them in boiling oil. There should be enough oil to completely cover the "little oranges". As soon as they are golden remove with a slotted spoon and place on paper towels to absorb the extra oil. Keep them warm in the oven until ready to serve.