



# Michael Symon's Arancini Recipe Guide

## The First Bite That Hooked Me

The crunch of golden breadcrumbs. The ooze of melted mozzarella. My first arancini at a tiny Sicilian café made me swoon. **Ever wondered how to recreate that magic at home?** Michael Symon's recipe nails it—creamy risotto hugged by crispy crust. One bite, and I was plotting my kitchen adventure.

Arancini taste like joy wrapped in a bite. The contrast of textures is pure genius. Warm, cheesy centers surprise you every time. Who can resist that? Try it once, and you'll crave it weekly.

## My Messy (But Delicious) First Try

My first arancini looked more like lopsided snowballs than perfect spheres. The filling leaked, the oil spat, but oh—the flavor! **Cooking teaches patience, and crispy fails still taste great.** Home cooking isn't about perfection. It's about laughter and lick-your-fingers goodness.

That mishap made me love the process more. Now I double the filling—because extra cheese is always right. What's your favorite “ugly but delicious” kitchen win?

## Why This Recipe Shines

- The risotto's creaminess balances the crunch. It's like a hug and a high-five in one bite.
- Prosciutto adds salty depth, while peas bring sweet freshness. **Which flavor combo surprises you most?**

Every ingredient plays a role. Even the wine in the risotto matters. Skip it, and you'll miss that bright tang.

## A Ball With a Backstory

Arancini hail from Sicily, where leftovers became legends. Farmers stuffed rice with cheese to fuel long days. \*Did you know their name means “little oranges” for their golden color?\*

This dish is proof that simple food can be spectacular. Share your favorite regional snack—I'm always hunting for new bites to try!

See also [Small Serve Biscoff Cheesecake](#)



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## Ingredients:

Ingredient	Amount	Notes
Arborio rice	1 ½ cups	
Chicken or vegetable stock	4 cups	
Small onion	1	Finely diced
Garlic	2 cloves	Minced
Dry white wine	½ cup	
Grated Parmesan cheese	½ cup	
Unsalted butter	2 tablespoons	
Olive oil	2 tablespoons	

Ingredient	Amount	Notes
Salt	½ teaspoon	
Black pepper	¼ teaspoon	
Mozzarella cheese	½ cup	Cut into small cubes
Cooked peas	½ cup	Optional
Finely chopped prosciutto or ham	¼ cup	Optional
All-purpose flour	1 cup	
Large eggs	2	Beaten
Breadcrumbs (Italian-style)	1 ½ cups	
Salt	½ teaspoon	
Black pepper	¼ teaspoon	
Vegetable oil	As needed	For frying

## How to Make Crispy, Cheesy Arancini

### Step 1

Heat oil and butter in a pan. Cook onion and garlic until soft. Add rice and toast lightly. Pour in wine and stir until gone.

### Step 2

Add warm stock slowly, stirring often. Keep going until rice is creamy. Mix in Parmesan, salt, and pepper. Let it cool completely.

### Step 3

Flatten risotto in your hand. Add mozzarella and extras if you like. Shape into balls, sealing the filling inside.

### Step 4

Roll balls in flour, then egg, then breadcrumbs. Chill them to stay firm. Fry in hot oil until golden.



(Hard-learned tip: Cold risotto holds shape better. Skip this, and your arancini might fall apart.)

**What's the best oil for frying arancini? Share below!**

**Cook Time:** 30 minutes

**Total Time:** 2 hours (includes cooling)

**Yield:** 12-15 arancini

**Category:** Appetizer, Snack

## Fun Twists on Classic Arancini

### Spicy Arancini

Add chopped jalapeños to the filling. Use pepper jack cheese instead of mozzarella.

### Vegetarian Arancini

Skip the prosciutto. Add roasted mushrooms or sun-dried tomatoes for extra flavor.

See also Cheesy Beef Burrito Delight

### Breakfast Arancini

Fill with scrambled eggs and cheddar. Serve with hot sauce for dipping.

**Which twist would you try first? Vote in the comments!**

## Serving Ideas for Your Arancini

Pair with a simple green salad or roasted veggies. Add lemon wedges for a fresh touch.

Drink options: A crisp white wine or sparkling lemonade. Both cut

through the richness.

**Which would you choose tonight? Tell us below!**



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## **Storing and Reheating Your Arancini**

Got leftovers? Let's keep them crispy. Cool arancini fully before storing. Fridge: 3 days in airtight containers. Freezer: 2 months—wrap each in foil first. Reheat in oven at 375°F for 10 minutes. Skip the microwave unless you like soggy bites.

Batch-cooking tip: Double the risotto. Freeze half before shaping balls. Thaw overnight when cravings strike. \*Fun fact: Arancini means "little

oranges" in Italian—they're named for their golden color.\* Ever tried freezing fried foods? Share your tricks below!

## Fixes for Common Arancini Fails

Falling apart? Risotto too wet. Chill it longer—patience is key. Crumb coating won't stick? Dust flour lightly before egg dip. Oil too hot? Use a thermometer. Burnt outside, cold inside? Fry medium batches, don't crowd the pot.

Why this matters: Texture makes or breaks arancini. Crisp shell, gooey center—that's the dream. Stuck with mushy middles? Try smaller cheese cubes. What's your biggest frying fail? Tell us how you fixed it!

## Your Arancini Questions, Answered

### **Q: Can I make these gluten-free?**

A: Yes! Swap flour for rice flour, breadcrumbs for crushed gluten-free crackers.

### **Q: How far ahead can I prep?**

A: Shape and bread balls 1 day early. Fry just before serving.

See also [Oat Clusters](#)

### **Q: No prosciutto? What's a good swap?**

A: Try crispy bacon or skip it. Peas add sweetness alone.

### **Q: Can I bake instead of fry?**

A: Bake at 400°F for 20 minutes. Less crisp but still tasty.

### **Q: Doubling the recipe?**

A: Use two pans for risotto. Stir often to prevent sticking.

## Share Your Savory Success

Hope these golden bites bring joy to your table. Tag **Savory Discovery on Pinterest** with your creations. Did you tweak the recipe? I'd love to hear your twists. Happy cooking! —Elowen Thorn.