



FINCH + FENNEL

# Butternut Squash & Goat Cheese Arancini

What do we like to do with our Butternut Squash Risotto? Named for their shape and color these traditional Italian stuffed risotto fritters are the answer. Slightly tart, creamy goat cheese contrasts nicely with the mild sweetness of our Butternut Squash Risotto.

PREP TIME: 25 Minutes

COOK TIME: 75 Minutes

## INGREDIENTS:

- 2 qt Vegetable Broth
- 2 Tbsp Olive Oil
- 2 c F+F Butternut Squash Risotto
- $\frac{3}{4}$  c All-Purpose Flour
- 3 Eggs, whisked
- 2 c Panko Breadcrumbs
- 4 oz Goat Cheese
- Vegetable Oil, for frying
- F+F Tomato Basil Marinara Sauce, for serving

## DIRECTIONS:

1. Bring vegetable broth to a boil. Reduce heat to a simmer.
2. Heat olive oil in large saucepan over medium heat. Add F+F Butternut Squash Risotto, stir to coat thoroughly & cook for 5 minutes. Lower heat & add 1 cup of simmering vegetable broth to the risotto, stirring constantly until absorbed. Repeat process using remaining broth, until all liquid has been absorbed & rice is tender but firm, 18 to 23 minutes.
3. Spread cooked risotto onto parchment-lined baking sheet & let cool completely.
4. To make the arancini, place flour, eggs & panko into three separate bowls. Scoop up  $\frac{1}{4}$  cup of cooled risotto & place  $\frac{1}{2}$  teaspoon goat cheese in middle. Form it into ball, then roll it in flour, dip in the egg & roll in panko bread crumbs. Set each on a tray. Repeat with all remaining risotto.
5. Fill a wide, heavy-bottomed sauce pan with about 3 inches of vegetable oil & heat over medium heat to about 350°F. Fry the arancini in batches until brown, turning often, for about 2 to 3 minutes per batch. Transfer to a paper-towel-lined plate to drain.
6. Serve immediately, with F+F Tomato Basil Marinara Sauce, for dipping.



*Enjoy!*

