

Arancini

Yield: 6 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/italian-veal-marsala-recipe>

Ingredients:

- 1/4 cup extra-virgin olive oil plus more for frying
- 1 yellow onion small, finely chopped
- 1 celery stalk finely chopped
- 1 carrot finely chopped
- 1/2 pound ground veal
- pork
- 1 cup marsala wine
- 1/2 cup English peas shelled fresh
- 1 cup meat stock
- 1 tablespoon tomato paste
- 2 tablespoons fresh flat leaf parsley minced
- freshly ground pepper
- salt
- 3 cups baldo rice
- 6 eggs
- 1/4 cup parmigiano reggiano cheese freshly grated
- 2 tablespoons warm water
- 1 pinch saffron threads
- 1 cup all-purpose flour
- 1 cup dried bread crumbs fine

Nutrition:

1. Calories: 800 calories
2. Carbohydrate: 112 grams
3. Cholesterol: 260 milligrams
4. Fat: 21 grams
5. Fiber: 6 grams
6. Protein: 32 grams
7. SaturatedFat: 5 grams

8. Sodium: 550 milligrams

9. Sugar: 4 grams

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