ARANCINI

Flavours. We have several flavours that we rotate regularly, see below for our list of flavours and cooking & serving instructions.

*INGREDIENTS:*

MUSHROOM

Arborio Rice, White Wine, Brown Onion, Garlic, Mixed Mushroom, Truffle Paste, Provolone, Parmesan, Butter, Parsley.

SPINACH & RICOTTA

Arborio Rice, White Wine, Brown Onion, Garlic, Spinach, Ricotta, Provolone, Parmesan, Butter, Parsley.

PUMPKIN, SAFFRON &C HORIZO:

Arborio Rice, Butternut Pumpkin, White Wine, Brown Onion, Garlic, Chorizo, Spanish Saffron Spice Mix, Provolone, Parmesan, Butter, Parsley.

Cooking Instructions: Cook in oven at 180° for 20 minutes.

Serving Instructions: Serve with garlic aioli or mayonnaise. To make your dish more substantial, try adding some tomato napolitana sauce on top of your arancini ball, with some mozzarella and heat in the oven until the cheese is golden brown.