SUPER SIZED ARANCINI PLATTER

Yield	30 portions	Portion Size	1 arancini

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INGREDIENTS:	MEASURE:
GARLIC PARMESAN FONDUE	
Heavy (whipping) cream	4-1/2 cups
Butter	1/2 cup
Grated Parmesan cheese	3 cups
Cornstarch	1/2 tbsp
Water	3/4 cup
ARANCINI	
Gardein® Meatless Meatballs	30
Prepared risotto	15 cups
All-purpose flour	3 cups
Eggs, beaten	10
Panko bread crumbs	5 cups

DIRECTIONS

1. In a 2-quart sauce pot bring the heavy cream to a boil.

2. Add butter, then bring to a simmer for 2-3 minutes. Add cheese and whisk until melted, 2-3 minutes more.

3. Make a slurry with the cornstarch and the water. Add this mixture to the simmering sauce. Whisk constantly for 2 minutes.

4. Remove from heat and allow to cool, stirring occasionally to prevent a film from forming on top.

INGREDIENTS:	MEASURE:
Angela Mia® Marinara Sauce	5 cups
Chopped fresh Italian (flat-leaf) parsley	2/3 cup

5. Meanwhile, using 1/2 cup of risotto, form the risotto around the entire meatless meatball; set aside. Repeat with remaining risotto and meatless meatballs.

6. Coat the risotto wrapped meatless meatballs in flour, then eggs, then panko.

7. Fry risotto balls in a 350°F oil. Fry for 3-5 minutes or until golden brown. Drain on paper towels.

8. Add 1/4 cup marinara sauce to the bottom of each serving plate, then add 1/4 cup garlic parmesan fondue in the middle. Stack arancini balls with two on the bottom and one standing on top.

9. Finish with an additional 1/4 cup each marinara and garlic parmesan fondue, then garnish with a tablespoon of parsley.

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