

PALMINA



Stuffed Rice Balls a food pairing with Pinot Grigio, Santa Barbara County

from a recipe by Mario Batali

2 tablespoons butter
1 cup Italian rice
1/3 cup Pinot Grigio
Salt and pepper
1 cup grated Parmesan, plus extra for garnish
2 large eggs, beaten

2 tablespoons extra-virgin olive oil
1 small onion, diced
4 cloves garlic, chopped
1/2 pound ground lean beef
1/2 pound ground pork
5 large fresh sweet basil leaves, chopped
2 tablespoons tomato paste
4 ounces tomato sauce
1 teaspoon sugar
1/4 cup frozen or fresh peas
3 large eggs, beaten
1 cup seasoned bread crumbs
2 cups vegetable oil

Boil 2 1/2 cups of water. Melt butter in a large pot, pour in uncooked rice and cook for 2 minutes. Add wine and continue to cook until the wine has evaporated. Begin stirring in boiling water until rice is tender. Cook rice uncovered. Add salt and pepper, to taste. When rice is cooked take off heat, mix in cheese and 2 beaten eggs. Place in refrigerator, covered, for 2 hours or overnight. Rice must be chilled.

In a large frying pan over medium heat add oil, saute onions and garlic for 2 minutes, add in the beef and pork, and brown. Remove excess grease. Add in basil, tomato paste, tomato sauce and sugar and cook until it all becomes thick in texture. Add peas while still warm, take off heat and set aside. Add salt and pepper to taste.

Take 2 tablespoons of the rice mixture, place in hand and form a small cup. Place 1/2 teaspoon of the meat mixture to center of the rice cup, add 1 teaspoon of the rice over the meat mixture and roll in a ball. Roll the rice ball in the remaining beaten eggs and then roll that into the bread crumbs.

Heat vegetable oil to 360 degrees F. Deep-fry rice balls until browned, place on a paper towel lined plate. Before serving garnish with cheese and any remaining sauce.

Palmina ~ 1520 East Chestnut Court ~ Lompoc, CA 93436
tel: 805.735.2030 ~ fax: 805.735.9185 ~ info@palminawines.com
www.palminawine.com