



Pumpkin, Saffron & Chorizo Arancini Balls



Ingredients: 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: Chefs top tips for serving is to pair with your favourite dipping sauce, such as a nice garlic aioli or mayonnaise.

To make your dish more substantial, try adding some delicious tomato bolognese sauce on top of your arancini ball, with some mozzarella and heat in the oven until the cheese is golden brown on your arancini balls.

Check out a QR code or link to our Instagram page for a demonstration.

https://www.instagram.com/p/CQPmu-Jn_S3/

To shop this product on our online store, click link below.

<https://www.racinerestaurant.com.au/product-page/tomato-pea-arancini>