



# Supplì Rice Ball

## Ingredients

- 1 onion
- 1 carrot
- 1 celery stalk
- 80g extra virgin olive oil
- 800g peeled tomatoes
- 15g salt
- 3g sugar
- 290g Carnaroli rice
- 80g butter
- 110g Parmesan cheese
- 15 basil leaves, finely chopped
- Mozzarella cheese, cut into strips
- Sunflower oil, for frying
- 00 flour, for coating
- Eggs, beaten
- Breadcrumbs, for coating

## Instructions

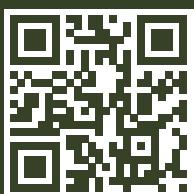
1. Cut the onion, carrot, and celery into coarse pieces.
2. Heat the extra virgin olive oil in a pan and add the chopped onion. Cook over low heat for about 8 min until browned.
3. Add the peeled tomatoes, salt, and sugar to the pan. Blend the mixture using an immersion blender for about 3 min until smooth.
4. Cut the mozzarella into strips and drain to remove excess milk.
5. In a separate pan, toast the Carnaroli rice for 3 min.
6. Add the toasted rice to the tomato sauce and cook over medium heat for 15 min.
7. Stir in the butter, Parmesan cheese, and chopped basil leaves.
8. Transfer the mixture to a baking tray and let it cool.
9. Once the mixture is cold, take a spoonful of the mixture and insert a strip of mozzarella cheese in the center. Shape the mixture into a ball, enclosing the mozzarella.
10. Coat the supplì first with 00 flour, then dip it into the beaten egg, and finally coat it with breadcrumbs.
11. Heat sunflower oil in a deep pan or fryer to 160° C.
12. Fry the supplì in the hot oil until they turn golden brown.
13. Remove the supplì from the oil and place them on a paper towel to drain excess oil.
14. Serve the supplì hot as a delicious snack or appetizer.

**Note:** Make sure to handle the hot oil with caution and fry the supplì in small batches to ensure even cooking. Enjoy your homemade supplì!



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