



## Béchamel Hazelnut Aranchini

### Ingredients

- 5 cups Risotto
- 2 cups Skimmed milk
- 1 Sachet MAGGI® Bechamel Mix
- 1 tbsp Vegetable Oil
- 0.5 cup Mozzarella cheese
- 20 g Crushed hazelnut
- 0.5 cup bread crumbs

### Instruction

1. In a deep saucepan combine skimmed milk and MAGGI® Béchamel Mix. Stir over medium heat until thick, add the crushed hazelnuts and remove from heat until cool enough to handle. The sauce becomes thick as it cools.
2. Shape a small handful of the risotto to a flat disk and place a spoonful of the Béchamel sauce in the center. Close the disc and gently form into a ball.
3. Roll the aranchini in breadcrumbs or flour and place on a baking sheet. Bake in preheated oven until golden
4. Serve with a marinara sauce or extra béchamel sauce for dipping.

### Nutrition

|               |             |
|---------------|-------------|
| Carbohydrates | 152.33 g    |
| Energy        | 784.62 kcal |
| Fats          | 9.51 g      |
| Protein       | 18.41 g     |

🕒 15 Minutes

⊕ 6 Servings