



WINE ENTHUSIAST[®]

MAGAZINE

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ARANCINI DI RISO

Although the taste of orange ("arancini" means "little orange" in Italian) is featured in many Sicilian dishes, there is not even a hint of it anywhere in this recipe from Aunt Marina Planeta of Sicily's Planeta winemaking family. The saffron does, however, give the rice an orange tint, and each rice ball should be about the same size and shape as a small orange or tangerine. No special Sicilian dinner or family gathering is complete without them.

—MIKE DESIMONE AND JEFF JENSEN

Heat olive oil in a medium saucepan, add finely diced onion, and cook until soft, about five minutes. Add the rice to the saucepan, and stir over medium heat until lightly toasted. Slowly add the chicken stock in $\frac{1}{4}$ cup increments, stirring until each pour is absorbed, and then add more. Cook until the rice is *al dente*. Meanwhile, melt the butter in a glass measuring cup in the microwave and stir the saffron into the butter until evenly colored. Turn the cooked rice into a bowl, and stir in the melted butter and grated cheese. Set aside.

Heat the olive oil in a medium saucepan, add the onion, and cook until soft. Add the ground beef, and keep it moving in the pan with a wooden spoon to avoid clumping. Salt and pepper to taste. Add the wine, and cook until reduced by half. Stir in the tomato sauce and paste, add cinnamon, and salt and pepper to taste. Bring to a boil, simmer for 30 minutes, add the grated cheese and thawed peas, and cook five minutes longer. Turn off heat and set aside.

For the cheese filling recipe and rice ball instructions, go to winemag.com/Planetarecipe. Yields approximately 24 arancini.



For the rice:

- $\frac{1}{4}$ cup olive oil
- 1 small onion, finely diced
- 1 pound Arborio or Carnaroli Risotto
- 4–5 cups chicken stock
- $\frac{1}{4}$ pound butter
- Pinch saffron
- 2 ounces Parmesan cheese, grated
- Salt to taste

For the meat filling:

- $\frac{1}{4}$ cup olive oil
- 1 large onion, finely diced
- $\frac{1}{2}$ pound lean ground beef
- Salt and pepper to taste
- $\frac{1}{4}$ cup red wine
- 2 tbsp tomato paste
- 1 cup canned tomato sauce
- 2 pinches cinnamon
- 2 ounces grated Parmesan cheese
- 1 cup frozen peas, thawed

WINE RECOMMENDATIONS:
For the cheese-filled balls, consider a creamy white like the Planeta 2007 Chardonnay; the meat-filled balls pair beautifully with a robust red like the Planeta La Segreta 2008 Rosso.



PLANETA'S LA FORESTERIA GUEST HOUSE, SICILY

If you are torn between renting a villa or staying in a hotel when traveling, Sicily's Planeta family offers you the best of both worlds at their new luxury enotourism project, "La Foresteria." Well known for their luscious whites and reds including Cometa, La Segreta and Santa Cecilia, cousins Francesca, Alessio and Santi have just opened this one-of-a-kind resort in the province of Agrigento. Visit the majestic Greek ruins of Selinunte, the beautiful Blue Flag beaches of Porto Palo, or the Planeta vineyards by day, and return here each evening to help cook dinner with several generations of Planeta's. Specialties include fresh-caught tuna roasted in sea salt, Capellini Timbale and Arancini di Riso. You'll eat with family members at a long communal table, adding to the appeal. For more information, go to la-foresteria.com

—M.D & J.J.