Air Fryer Pesto Arancini – Crispy & Easy

Air Fryer Pesto Arancini with Mozzarella: crispy on the outside, creamy on the inside. A simple recipe using ORO di Parma Pesto Calabrese, ready in just 30 minutes.

Easy 32 min.



Air Fryer Pesto Arancini are crispy on the outside and wonderfully creamy on the inside: Filled with melted mozzarella and flavored with ORO di Parma Pesto Calabrese, these risotto balls are especially easy to make in the air fryer.

Ingredients

400 g prepared risotto (e.g., from the day before)

2 tbsp ORO di Parma Pesto Calabrese

80 g mozzarella, cut into about 12 cubes

1 egg (size M)

60 g breadcrumbs

2 tbsp (about 20 g) grated Parmesan

Salt, pepper

about 10 ml olive oil for brushing

Step 1: Prepare the risotto mixture

Mix the cold risotto with ORO di Parma Pesto Calabrese, egg, and grated Parmesan until it forms a cohesive mixture. Season to taste with salt and pepper.

Step 2: Shaping and Filling Arancini

Form about 12 balls of equal size from the mixture. Flatten each one slightly, place a cube of mozzarella in the center, and carefully seal the ball.

Step 3: Breading

Roll the arancini in the breadcrumbs on all sides and press the coating lightly into them. Then brush them lightly with olive oil.

Step 4: Baking in the Airfryer

Cook the pesto arancini in a preheated air fryer at 190 °C for 10–12 minutes, until they are golden brown and crispy.Turn them once halfway through for even browning.

Step 5: Serving

Serve the arancini warm with a dollop of ORO di Parma Pesto Calabrese and fresh basil.

Used products:



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