Arancini Negroni: Arancini on caponata with Calabrian chili & bell pepper sauce



Ingredients

10

- 750 g Bresc Caponata
- 10 Arancini
- 50 g Bresc Pesto di Basilico
- 100 g Parmesan (finely grated)
- 300 g Calabrian chili & bell pepper sauce
- 10 rice paper chips
- 10 basil leaves

Preparation method

Dip the glasses in a thin layer of pesto and then in the Parmesan to create a nice rim on the glass. Divide the caponata between the glasses. Deep-fry the arancini and place them on top of the caponata. Finish with the Calabrian chili & bell pepper sauce and garnish with the rice paper chips and basil tops.

Used Bresc products



Bresc Calabrian chili & bell pepper sauce 1000g



Bresc Caponata 1000g



Bresc Pesto di basilico 1000g

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