



## Italian Rice Fritters (Frittelle de Riso per Hanukkah)

### Ingredients:

3 cups water  
1 teaspoon salt  
1 1/2 cups Arborio rice  
3/4 cups raisins  
vegetable oil for deep frying  
6 large eggs, lightly beaten  
1/2 cup pine nuts  
2 teaspoons grated lemon or orange zest  
1 teaspoon vanilla extract  
1/4 teaspoon orange blossom water (optional)  
sugar or honey for topping

### Directions:

In a medium saucepan, bring the water and salt to a boil.  
Add the rice, cover, reduce heat to low and simmer until rice is tender and has absorbed the water, about 25 minutes.  
Let cool.  
While the rice cools, soak the raisins in warm water to cover. Drain well.  
In a deep, heavy skillet or saucepan, heat at least 1 inch of oil over medium heat until it reaches 350 degrees.  
While the oil is heating, transfer the rice to a medium bowl and stir in the eggs, nuts, zest, vanilla and orange blossom water.  
Working in batches, carefully drop the batter by heaping tablespoonfuls

into the oil.

Press lightly with the back of the spoon to flatten slightly.

Fry, turning once, until golden brown on all sides, about 2 minutes per side.

Using a slotted spoon or tongs, remove the fritter, drain on paper towels.

Serve sprinkled with sugar or drizzled with honey.