Name: Italian Risotto Fritters

Yield: 1 appetizer

Ingredients:	Qua	ntity	Procedure
	Single	Double	
Sausage Risotto balls	6 ea.		1. Drop the risotto balls In a 375F degree deep fryer and fry the product until golden brown. Place the balls in a papered metal cup and insert the flat leaf parsley in the middle.
Pesto ranch sauce	3 oz.		2. Place the sauce in a ramekin and place the metal cup and ramekin on a small square plate.
Flat leaf parsley	1 sprig		