



SARINA'S STORY

'Cooking for other people became a heart-felt joy for me'

'My name is Sarina and I was born in Sicily in 1950.'

Around the age of twelve it seemed to me that my mother was the centre of everyone's happiness and joy. She just loved cooking and caring. Where I grew up we all shared in the making of bread, pasta, the marinating of olives, the pickling of eggplant and the making of tomato sauce. When I say 'we', I mean the family and all the families around us.

At the time, bread was scarce. One day when my mother went out to work I decided to make a loaf of bread for when she returned. I lit a wood fire and guessed about the temperature and how close the bread should go, and so on. I was worried I'd get into trouble for playing with the fire but my mother was full of praise.

In this way she encouraged me to learn more. Cooking for other people became a heart-felt joy for me. I still feel it.

When I was sixteen my mother and I travelled to Lentini, a small town, and brought back some arancini. They were large. Finely crumbed and fried to an orange tinge. Filled with a generous amount of beef, some vegetables and risotto with warm, melting mozzarella.

My mother was very excited about them and I decided to learn how to make them. I wanted to please her. I asked everyone for their advice and I experimented constantly. From that time on I made arancini for all our family milestones. It's part of my whole family's story now, in Italy and Australia.



FingerFood
CATERING

SARINA'S ARANCINI



beef or vegetable, 50g or 80g

Kids love arancini
Adults love contemporary Italian
Vendors love easy prep foods that complement
their menu and add point of difference



50g preparation

PRE-HEAT 180°

Cook for 8-10 MINS

OR 16-18 mins if frozen

Cooked when mozzarella's
stringy; internal temp 65°

80g - Cook for 10 MINS

OR 20 mins if frozen.

Pick up/Perth metro delivery

Our premises:

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O'Connor, WA

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