

ARANCINI SUPPLIES

ACCORDING TO THE TRADITIONAL SICILIAN RECIPE

HISTORY OF ARANCINI



Arancini were born in Sicily between the 4th and 11th centuries.

The origin of this dish, like all rice-based dishes in Southern Italy, dates back to the Arab domination. The Arabs had the habit of rolling a bit of saffron-flavored rice in the palm of their hand, then adding lamb meat. It was a sort of timbale, invented by Emir Ibn al Thumma. These early versions were not breaded but eaten shaped in the palm of the hand.

The real arancino as we know it today, however, is owed to the intuition of Emperor Frederick II of Swabia. At his court, the fundamental technique of breading and frying was most likely developed—this made arancini crispy and better preserved, perfect for transport.

And so, arancini became part of the “takeaway” for a constantly moving court and an army forced to travel long distances.

Frederick II, known as the Stupor Mundi, fond of rice, could finally enjoy arancini during his famous falcon-hunting expeditions.

The multifaceted Frederick had invented street food!

His interests spanned all areas of human knowledge, including the culinary arts. Since he was a master of falconry, the game meat served at the imperial table was personally selected by him and had to be absolutely fresh.

An emperor and a chef of imperial rank to whom we owe the arancino as we know it today: crispy, delicious, and perfect to enjoy anytime—strictly with your hands and in any setting, even while walking, even away from home!

THE ORIGINS

THE STAGES OF PROCESSING

01

Preparation of the rice, which is left to cool in trays before shaping

02

The arancino is placed into a breading mold (panarella) for the first coating

03

The shaped and pre-breaded arancino is then covered with a liquid batter to allow the breadcrumbs to adhere properly

04

A second breading is applied, creating a firm crust during frying, and the arancino is then dropped into a container full of breadcrumbs to be hand-finished

05

The breaded, uncooked arancini are placed on trays to be fried later



OUR RANGE

Each individual arancino can have a weight of 30g, 50g, 70g, 100g, or 200g

Shelf life 18 days



ARANCINI PIZZAIOLA

Tomato sauce made with tomatoes of Italian origin, Grana Padano PDO, mozzarella, and oregano



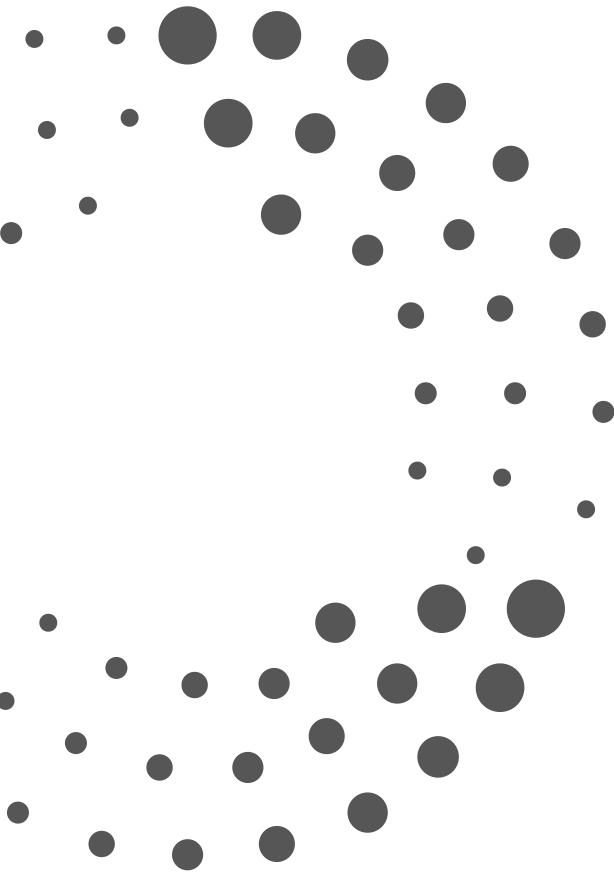
ARANCINI MOZZARELLA

Mozzarella, béchamel made from fresh milk, and Grana Padano PDO



ARANCINI CHICKEN AND PEA

Base tomato sauce made with Italian tomatoes, our own minced chicken breast, and peas



LA NOSTRA GAMMA

Each individual arancino can have a weight
of 30g / 50g / 70g / 100g / 200g

Shelf life 18 days



ARANCINI SEAFOOD

Italian tomato sauce with fish



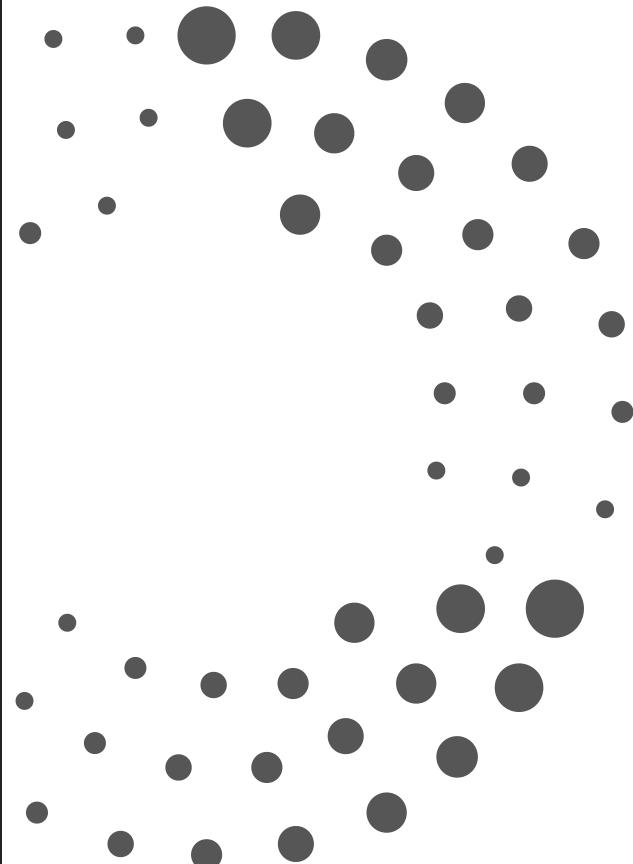
ARANCINI GORGONZOLA

Rice base without tomato; filling with spicy
Gorgonzola PDO and béchamel
made from fresh milk



ARANCINI MOZZARELLA AND GENOVESE PESTO

Mozzarella, béchamel made
from fresh milk, Grana
Padano PDO, and Genovese
pesto



LA NOSTRA GAMMA

Each individual arancino can have a weight
of 30g / 50g / 70g / 100g / 200g

Shelf life 18 days



ARANCINI TRUFFLE

Rice base without tomato, with cream and pieces
of truffle; filling with mozzarella,
béchamel made from fresh milk,
and Grana Padano PDO; black breading



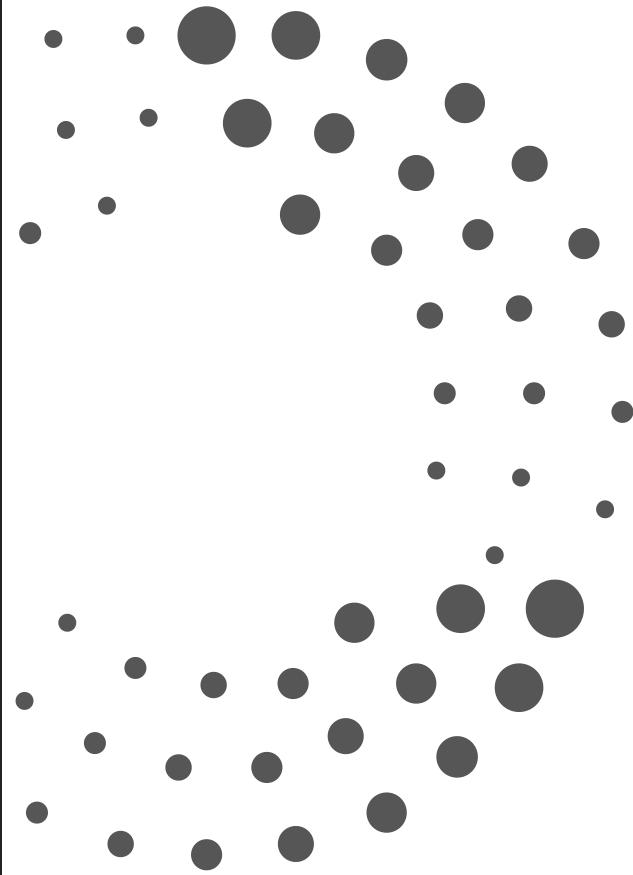
ARANCINI VEGETABLE

Butter-sautéed spinach,
Grana Padano PDO, and mozzarella



ARANCINI BEEF RAGÙ

Ragù made exclusively with beef and peas



TRAYS PACKAGING EXAMPLES

We offer a wide range of packaging solutions for reheating arancini in both traditional ovens and microwaves — from the classic PP and CPET trays, to recyclable double-lacquered ALUMINIUM trays, and fully biodegradable and compostable WOODEN trays

reheat in a
conventional
oven and
microwave



SINGLE-PORTION TAKEAWAY FORMAT

HORECA-FAMILY SIZE PACKAGING





BM Gastronomy, located in San Polo di Torrile, in the province of Parma, is a leader in the production of fresh food specialties, including appetizers, first and second courses made from meat and fish, sauces, mayonnaise, side dishes, and Genoese pesto. The company operates on a made-to-order basis and its primary goal is to meet all customer needs, managing to prepare and deliver products within 24 hours of the order, ensuring consumers a guarantee of freshness



Our Address

**Via E. Cabassa 1
43056 San Polo Torrile Parma Italia**



Our Website

www.bmgastronomia.com