



CRUNCHY CHEESY RICE BALLS

1 tsp olive oil
1 tbsp diced onion
60g risotto rice
250ml chicken stock
3 tbsp grated Parmesan cheese
150g mozzarella cheese
2tbsp breadcrumbs or cornflake crumbs
1 beaten egg

In a pan heat some oil and cook the onion until translucent. Then add the chicken stock and risotto rice and simmer for 25 minutes, stirring often. Add 2 tbsp Parmesan cheese with little salt. Cool and refrigerate for 3 hours. Then divide into small portions and make them into balls. Make a hole in the middle and add a piece of mozzarella and cover with the rice mixture.

Mix the remaining Parmesan cheese with the breadcrumbs. Dip the balls into the beaten egg and roll in the breadcrumb mix. Once completely coated fry them in oil until golden.



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