



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Rice Fritters

400g leftover rice

100g Flour (approx)

100g Stale bread crumbs (approx)

1 Egg, beaten with a little milk

100g Mozzarella Cheese

Dipping Sauce (sweet chilli)

- Shape the rice into even sized balls.
- Cut some mozzarella into little cubes (about 1 cm square).
- Make a depression with your finger in each rice ball and press in a mozzarella cube. Close the rice back up to completely enclose the mozzarella.
- Roll the rice balls around in the flour then the beaten egg, and then in the bread crumbs until well coated.
- Chill in the fridge for 30 minutes or so, to firm up.
- Preheat oven to 400F/200 degrees C (use fan if you have it). Place the rice balls on a pre greased baking sheet. Spray/pour more cooking spray on top of the rice balls.
- Bake for about 15 to 20 minutes until golden brown. Turn them over half way through cooking – these can be shallow fried or deep fried too.
- Serve with your favorite dipping sauce (I like a sweet chilli sauce).