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**Rice Balls**

**Season:** Spring

**Serves:** 36 balls

**Fresh from the garden:** parsley, chives, broccoli, spring onion

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| **Equipment:**  2 Baking trays lined with baking paper  Large bowl  Spatula  2 bowls for crumbing  Scales  Measuring cups  Measuring spoons  Grater  Scissors  Dessert spoons  Tongs | **Ingredients:**  4.5 cups of cooked brown rice (approx. 800g)  2 spring onions  250g ricotta  60g parmesan  ½ cup chopped chives (use scissors)  2 eggs  150g mozzarella cut into 36 cubes  **Crumb mixture:**  2 tablespoons extra virgin olive oil  60g parmesan  2 cups panko crumbs  Canola oil spray |

**What to do:**

1. Preheat oven to 220 degrees and line baking trays with baking paper.
2. Place rice, eggs, spring onion, ricotta, parmesan and chives into a bowl and mix well with a spatula.
3. Place breadcrumbs, parmesan and oil in a separate bowl and mix well with a spatula.
4. Using clean hands, take a cube of cheese and shape approximately 1 tablespoon of the rice mixture into a ball around the cheese. Repeat with remaining mozzzarella and rice mixture. Roll the balls in the breadcrumb mixture, pressing with your fingers to coat, then place on prepared tray. Spray with canola oil, then turn over and spray the other side.
5. Bake for 10 minutes. Carefully remove tray from the oven, turn balls over with tongs and cook for a further 8-10 minutes or until brown and crunchy on the outside.
6. Serve with yoghurt and siracha dipping sauce.

**Notes:** For sauce use 1 cup yoghurt and 2 tablespoons of siracha (1 batch enough for whole class).