

## Cheesy Rice Snacks

### Ingredients:

- 1 ½ cups Tastic parboiled rice
- 4 eggs
- 1 cup grated mozzarella
- Salt & pepper to taste
- 1 ½ tbsp biltong shavings
- 1 ½ tbsp Mrs Ball's chutney
- 4 small cubes mozzarella
- 4 small strips of mozzarella
- 1 cup flour
- 1 cup breadcrumbs
- Oil, for frying

### Method:

1. Bring the rice to the boil in lightly salted water. Reduce to a simmer and cook for 25 - 30 minutes. Once cooked drain the rice.
2. Combine the rice, grated mozzarella and 3 eggs in a large bowl, season with salt and pepper. Use your hands to thoroughly combine the mixture
3. Divide the mixture into two equal portions in two bowls.
4. Add the Mrs Ball's to the first bowl for the balls, stir to combine.
5. Add the biltong shavings to the second bowl for the cheesy biltong sticks, stir to combine.
6. If the mixture is a little too wet, add a few teaspoons of flour.
7. Form each ball by taking a small portion of the mixture, rolling it into a ball, squeezing it firmly and stuffing one cube of cheddar inside each ball.
8. Roll the mixture from the second bowl into strips, place a long slice of cheese into each strip and close the strip over firmly.
9. Whisk the remaining egg in a bowl.
10. Dip each ball/stick in flour, egg and then in the breadcrumbs, shaking off any excess. Repeat the process once more.
11. Fry in oil until golden brown and cooked throughout. Serve with a selection of dipping sauces & ENJOY!