



## *Rice Balls with Goat Cheese*



### Ingredients

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Risotto (5-6 Cups)

8 Eggs

Pancetta (Cooked & Diced)

Olive Oil (For Frying)

Seasoned Breadcrumbs (For Coating)

Fresh Grated Mozzarella

Fresh Goat Cheese

Prosciutto (Cooked & Diced)

Flour (For Coating)

### How to Prepare

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Heat olive oil in deep sauce pan on stove to 350°. Add 4 eggs to your risotto and mix. If making a smaller batch use a ratio of 1 egg to every 1 ½ cups of risotto. Wet hands with water to prevent rice mixture from sticking to your hands. Form risotto and egg mixture into balls. After formed make a small hole in ball and add ½ t. pancetta and prosciutto, ½ t. goat cheese and ½ t. mozzarella. Push filling into the center of the rice ball and form back into a ball form.

In 3 separate dishes put flour, seasoned breadcrumbs and 4 eggs (whisked). After all rice balls are formed first place in flour, followed by the egg wash and lastly roll in breadcrumbs.

Set rice balls gently into oil cooking 3-5 minutes and then turning and cooking an additional 3-5 minutes until nice and golden brown. Serve with a side of your favorite sauce.

*Bon Appétit!*