

### **Crocchette di Riso Dolci (Sweet Rice Croquettes)**

(Yields approx: 10-12 pcs.)

#### **Ingredients:**

200 gr. or 1.5 oz.	arborio rice
440 ml. or or 14 fl. oz.	water
30 gr. or 1 oz.	icing sugar; plus some for sprinkling
	Zest of 1 lemon
2-3 Tbsp	whole purpose flour
	pinch of salt
	breadcrumbs to coat the croquettes
	vegetable oil for frying

#### **Method:**

1. Place the rice and water in a pot and over medium high hear. vring the water to a boil.
2. Lower heat to a simmer, cover and cook slowly to allow the rice to absorb all the liquid, approximately 20 minutes.
3. Remove from heat place in a bowl and let cool.
4. Add a pinch of salt, icing sugar, lemon zest and flour. Mix well.
5. Shape into croquettes and roll them in the breadcrumbs.
6. Heat the oil to 325°, and in a frying pan fry the croquettes
7. Sprinkle with some icing sugar and serve

**EVOO = Extra Virgin Olive Oil**