

## Columbia's Comfort Recipes for Quarantine

# Chef Mike's Grandparents' Sicilian Rice Balls

### Ingredients

- 1 pound arborio rice
- 6 ounces of ricotta cheese
- 6 ounces of mozzarella, shredded or crumbled
- 4 ounces of parmesan, grated
- 8 ounces frozen peas
- Seasoned Bread Crumbs (add handful of parmesan)
- 1 cup flour
- 2-3 Eggs, beaten
- White pepper to taste
- Granulate garlic to taste
- Oil for frying

### Tools

- 3 Bowls
- 1 Large spoon for mixing
- 1 3-ounce ice cream scoop
- 1 Large pot for frying.

### Directions

- Boil the rice in plain water — do not add salt!
- Once the rice is tender, pour it in a colander and let it drip-dry for 20 to 30 minutes. Let all of the extra liquid drain from the rice.
- Place the rice in a large mixing bowl and fold in the ricotta cheese, parmesan and mozzarella.
- Add white pepper and granulated garlic to taste.
- Fold in the frozen peas, mixing well to create a dough.
- Using a scoop, portion the mixture out into mounds on a parchment-lined baking sheet.
- Roll the scooped mixture to make a ball, then coat the ball with flour.
- Evenly coat the flour-covered rice ball in the egg wash.
- Roll the egg-washed rice ball in the seasoned bread crumbs.
- Repeat steps 7-9 until all of the rice mixture has been breaded.



- Fill the pot with approximately two inches of oil (enough to cover the rice balls) and place it on the stovetop on medium heat. You'll know the oil is hot enough to cook in when you sprinkle in breadcrumbs and they sizzle and get brown.
- Fry the rice balls until they are golden brown.

### **From the Chef**

“This is my favorite recipe because it was my grandparents' recipe and it brings back memories of the family visiting them in Brooklyn and my grandmother making rice balls for Sunday dinner. They were simple times but the best times.”

–Chef Mike, Executive Chef, Columbia Campus Dining  
*@ColumbiaDining, Instagram*

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