



## Masala Rice Balls (Arancini di Riso)

If you like masala flavors and want to try a new form, check out this tasty recipe for breaded rice balls. Don't let the extensive ingredient list intimidate you; once you've obtained the ingredients, all of which should be available at a local Indian grocery, the cooking is very quick and quite simple. Enjoy!

### Ingredients

2 cups bread crumbs  
2 potatoes, chopped into small cubes  
3 cups cooked white rice  
1 tbsp coriander powder  
1 bunch cilantro, chopped  
¼ cup grated cheese of your choice  
1 tsp cumin seeds  
1 egg, separated into yolk and white  
1 tsp ginger garlic paste  
½ tsp green chilies  
2 cups wheat flour  
½ cup vegetable oil  
1 cup paneer, cubed  
½ cup peas  
½ onion, chopped  
2 tsp red chili powder  
½ tsp saffron coloring  
Salt and pepper to taste  
Cooking oil (quantity will depend on the size of your fryer)

### Preparation Process

In a large skillet, heat the vegetable oil, then add the cumin seed, onions, green chili, peas, potatoes, chili powder, coriander powder, ½ bunch chopped cilantro and paneer.

In a large bowl, combine the rice, grated cheese, saffron, egg yolk and the remaining ½ bunch of cilantro, salt to taste and mix thoroughly

Form the rice mixture into flat discs, then top them with the potato mixture and roll into balls

Pour the breadcrumbs, flour and egg white into separate bowls, then add salt and pepper to the flour

Dip the balls into the flour, then egg, and finally the breadcrumbs and deep fry until the outside of the dumplings are golden brown

Let cool and serve.

If you want to watch the video again. Click [here](#).