

Peanut Butter Rice Patties

By Julie Thompson, Blackalls Park NSW



Ingredients:

- 1 cup uncooked basmati rice
- 1 onion, finely chopped
- 1 cup breadcrumbs (plus extra to roll the patties in)
- 1 tbs peanut butter
- 1 tbs besan (chickpea) flour (or plain flour if you don't have besan flour)
- 165g coconut cream
- 1/2 sachet Vissot Cambodian Curry paste, dissolved (see below)
- A little hot water

Method:

- Cook rice in 2 cups of salted water until all water is absorbed
- Mix all the ingredients together in a large bowl
- Stir mixture well and add more breadcrumbs or water if needed
- Form into patties using a spoon or ice-cream scoop
- Roll in breadcrumbs and fry in a little oil until golden brown
- Serve hot or cold

Dissolving the Paste:

Cut paste into 5mm wide strips:



Place in a small bowl and add **hot** water until almost covered (2 tbs for 1/2 sachet):



Soak for 10 minutes* (microwave to dissolve faster). Mash into a smooth paste with the back of a spoon:

