

# Peanut Butter Rice Patties (vegetarian)

By Julie Thompson, Blackalls Park NSW



## Ingredients:

- 1 cup uncooked **basmati rice** (if substituting with other types of rice, cool the rice after boiling or use day old boiled rice for better results)
- 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)
- 165g **coconut cream**
- 1/2 sachet **Vissot Cambodian Curry paste**, dissolved in 2 tbs water (see below)
- A little **hot water**

## Method:

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

## Dissolving the Paste:

Cut paste into 5mm wide strips and place in a small bowl:



Add water until almost covered (2 tbs for 1/2 sachet). Microwave on high until soft (about 15 seconds):



Mash into a smooth paste with the back of a spoon:



**Alternative to microwaving:** soak in hot water for 10 minutes



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