

Risotto balls

Henri T. de Hahn

Day old leftover risotto

Panko breadcrumbs

Olive oil and butter to lightly cover the skillet



PHotogrpah

Photography: Henri T. de Hahn

1. Remove cold risotto from refrigerator and roll with the palm of your hand into small balls, no bigger than $\frac{3}{4}$ inch in diameter as they taste better when the inside is not too cold.
2. Roll the balls in breadcrumb mix and set aside
3. Heat skillet over medium heat with olive oil and butter
4. Fry risotto balls while rolling them in the pan constantly. Lower heat if they get too dark rapidly. Use Pam spray if needed to grill more uniformly
5. Serve with other leftovers or with café complet selection of cheese and meat

NOTE: Can be done with the Grapefruit risotto. When making the balls, tuck the left over grapefruit within the center.