

# Rice and Mayo Dynamite

Spiced rice balls stuffed with mayo

2 Portions



some practice required

up to 20 Min.



## Ingredients:

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- 1 medium Potato (boiled and grated)
- 1 Piece Carrot (grated)
- 100 g Boiled Rice
- 1 tsp Red Chilli Powder
- Salt
- 5 tsp Dr. Oetker FunFoods Veg Mayonnaise Original
- 5 Slices Jalapeños (chopped)
- 4 tbsp Refined Flour
- 50 ml Water
- 200 g Bread Crumbs
- 200 ml Vegetable Oil

- 1 In a bowl, add potato, carrot, rice, red chilli powder and salt. Mix well and make 5 round shape balls.
- 2 Flatten each ball and put 1 tsp mayonnaise in the middle, along with few jalapenos. Seal and shape up the balls.
- 3 In a bowl, add refined flour and water. Mix well until smooth mixture is formed.
- 4 Coat potato balls in above batter and then roll in breadcrumbs from all sides. Place these balls in refrigerator for half an hour.
- 5 Heat oil in a pan (medium flame) and deep fry potato balls until crisp and cooked. Serve hot.