

Smoked Fish Croquettes

30g butter

1 cup short grain rice

3 1/2 cups water

1 tablespoon lemon juice

2 cups grated mozzarella cheese

1 chicken stock cube

2 eggs (lightly beaten)

1 large fillet smoked fish

Extra 2 eggs , 2 tablespoons water, Breadcrumbs for rolling

Melt butter in large saucepan, add rice & water.

Cover bring to boil over high heat. Reduce heat to low, cook for approx 30 minutes or until all water is absorbed.

Stir in juice, cheese, stock cube, eggs and fish.

Refrigerate 1 hour or until mixture is firm enough to handle.

Shape mixture into 20 croquettes, dip into combined extra eggs & water.

Deep fry a few at a time until brown.

Drain on absorbent paper.