

Tapena

GRAB A FORK



Spring Pea and Lemon Fried Rice Cakes

Serves 6 – 8 small plates

Pair with: Tapena Verdejo

Ingredients

- 3 cups leftover short grain rice
- 3 tbsp all-purpose flour
- 1/4 cup frozen petite peas, defrosted
- Juice and zest of one lemon
- 3 oz Mahon cheese, shredded
- 3 tbsp oil
- 1/3 cup crème fraiche

Directions

Put leftover rice in a wide bowl and spread the rice out. Dust the rice with the flour. Knead the flour into the rice by hand until it becomes slightly glutinous.

Sprinkle the lemon peel, juice, peas and cheese over the rice. Using two butter knives cut the ingredients into the rice until well combined.

To make the cakes:

Line a 1/4 measuring cup with a small sheet of plastic wrap. Scoop 1/4 cup rice and press the rice into the cup, leveling the top. Turn the rice cake out onto a platter, repeat until all the rice is used up.

In a large skillet heat oil over medium heat. When the oil is hot put a few cakes into the pan and cook until golden, about 4 minutes. Cook on both sides, repeat until all the cakes are cooked.

Top each cake with a small spoonful of crème fraiche.

Serve hot or at room temperature.