



## Filled Risotto-Balls

### Ingredients

400 g Risotto rice, 300 ml dry white wine, 2 small minced onions, ca. 1,5 l chicken broth, 70 g butter, 100 g Parmesan cheese, salt and pepper

Cheese for the filling e.g. Fontina, bread crumbs , oil for deep frying

1 basic recipe for risotto, cooked the day before and cooled.

Cut the cheese in 1 x 1 cm big cubes. Form a ball of the size of a walnut around the cheese.

Roll the ball in the bread crumbs and deep fry until golden brown.

Serve immediately