



## Kabsa Arancini

### Ingredients

- 1 Jar Maggi® Kabsa Mix
- 4 cups water
- 2 cups Egyptian rice, soaked in water and drained
- 150 g Flour
- 3 large Eggs, slightly beaten
- 150 g bread crumbs
- 50 g Tahini
- 10 g Lemon juice
- 5 g salt

### Instruction

1. In a pot, add Maggi® Kabsa Mix with 4 cups of hot water and stir until dissolved. Add 2 cups of rice, gently stir, cover, and simmer until tender for 20 minutes.
2. Spread the rice out onto a lipped tray and leave to cool to room temperature. After cooling, shape it into small balls.
3. Put the flour, eggs, and breadcrumbs into three separate bowls. Dip each prepared rice ball into the flour, followed by the eggs, and finally the breadcrumbs. Transfer to a tray and set aside.
4. In a heavy-based saucepan, fry the rice balls until golden brown. Set it aside on a tray lined with a clean kitchen towel.
5. In a bowl, mix tahini with lemon juice. Add salt and mix well until a sauce is formed. Add water if needed.
6. In a small cup, pour the tahini sauce. Top it up with the kabsa arancini ball.

### Nutrition

Carbohydrates	100.6 g
Energy	594.87 kcal
Fats	12.91 g
Protein	15.7 g

🕒 40 Minutes

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