Thai rice balls

Ingredients

1 1/3 cups jasmine rice cooked
2 green onions, finely chopped
2 garlic cloves, crushed
2cm piece fresh ginger, peeled, grated
2 tablespoons chopped fresh coriander
1 tablespoon sweet chili sauce
2 teaspoons finely grated lime rind
1/3 cup oil

Lime-soy dipping sauce

1/4 cup salt-reduced soy sauce
2 tablespoons lime juice
2 teaspoons brown sugar

Method

Cook rice using absorption method

Line a large baking tray with baking paper. Combine onion, garlic, ginger, coriander, sweet chili sauce and lime rind in a bowl. Add rice.

Roll rice mixture into 30 walnut size balls and place on to a tray.

Shallow fry balls in oil until golden.

Meanwhile, make sauce Combine soy sauce, lime juice and sugar in a bowl. Serve rice balls with dipping sauce.