



Knorr[®]
PROFESSIONAL

Best
IN THE
BUSINESS

PRESTON WALKER | ELDERLY CARE | 10 SERVINGS

PORK & CHORIZO RISsoles

INGREDIENTS

FOR THE RISsoles

500g Pork mince
200g Chorizo, diced
200g Onion, diced
10g Knorr Professional
Garlic Puree
75g Breadcrumbs
1no. Egg
15g Knorr Professional
Beef Bouillon Paste

FOR THE COATING

100g Eggs (beaten)
100g Plain flour
100g Breadcrumbs

METHOD

FOR THE RISsoles:

- In a pan fry the onion and chorizo for 3-4 minutes until softened.
- Remove from heat and set aside to cool.
- In a bowl combine the pork mince, KNORR Professional Beef Paste Bouillon, Garlic puree, breadcrumbs and the egg. Then fold in the cooked onion and chorizo mixture.
- Shape the mix into 10 equal patties and return to the fridge to chill.

FOR THE COATING:

- To coat the rissoles, dip in the flour, then the egg and a final coat of breadcrumbs.
- Deep fry at 170°C until golden brown and cooked through.

TO SERVE:

- Plate up your rissoles with some pea mash, roasted cherry tomatoes and a balsamic glaze.

Chef tips

For a more traditional flavour try substituting the chorizo sausage for mushroom.