



## **Risotto Cakes**

By Susan Spungen

*What to make with mushroom risotto leftovers*

1. Assuming you have 2 cups of risotto left over, mix 1 beaten egg and 1/4 cup panko breadcrumbs in a medium bowl. Add the cold rice and a pinch of red pepper flakes or Aleppo-style pepper and mix well.
2. Using dampened hands, scoop up about 1/4 of the rice mixture. Press a cube of fontina or mozzarella cheese into the center, enclosing it, then flatten into a patty. Repeat with the remaining mixture.
3. Use another 1/4 cup of panko breadcrumbs to coat both sides of the patties.
4. Heat 1 tablespoon olive oil and 1 tablespoon butter in a large (12-inch) skillet over medium-high heat. Cook the patties for 4-5 minutes on the first side until golden brown. Flip the patties, cook for 1 minute, and transfer the pan to the oven (heated to 350°F) and cook 10 minutes. Serve immediately.