

RICE-AND-NUT CROQUETTES

3 cups cooked rice	1 cup walnut meats, chopped
2 tablespoons sugar	2 cups dried bread crumbs
Few grains nutmeg	1 egg, beaten
$\frac{1}{4}$ teaspoon salt	2 tablespoons water
2 egg yolks	

Mix rice, sugar, nutmeg and salt. Add beaten egg yolks, nuts and 1 cup of bread crumbs. Shape into croquettes. Roll in remaining bread crumbs, then in beaten egg to which 2 tablespoons water have been added, then in crumbs again. Fry in deep, hot fat until a delicate brown. Drain on unglazed paper. Serve hot with: