

# Qifqi (Albanian herb & rice bites)

Serves 3–4 (20–24 bites) · ~30 minutes



Photo: courtesy of Lambros

## Ingredients

- 3 cups (≈450 g) cooked, cooled rice (leftover basmati works great)
- 3 eggs
- 50 g grated hard cheese (parmesan/lagrad prästost), optional
- 1 tbsp dried mint + 1 tbsp chopped dill or parsley
- 2 spring onions, finely sliced (or ½ small red onion, minced)
- 2–3 tbsp wheat flour (or fine majsmjöl) to bind, as needed
- ¾ tsp salt, ½ tsp black pepper
- Rapeseed oil, for shallow frying
- To serve: thick yoghurt with a pinch of salt & dried mint

## Steps

- 1 **Mix.** Stir rice with eggs, herbs, spring onion, cheese (if using), salt & pepper. Add just enough flour to make a sticky mixture that holds shape.
- 2 **Shape.** With wet hands, form walnut-sized balls (or small patties).

- 3 **Cook.** Shallow-fry in 1–2 cm hot oil over medium heat, turning, 6–8 min total until nicely browned.  
*Oven option:* oil a mini-muffin tin, fill, and bake 220 °C (fan 200 °C) for 10–12 min.
- 4 **Serve.** With salted yoghurt and lemon wedges. Great as a snack or with a crisp salad.

## Notes

*Traditional qifqi are made in a special dimpled pan; a muffin-tin or small-patty method mimics the shape. Add a pinch of chilli if you want a gentle kick. Leftover rice works best because it's drier and binds better.*