Name : .....

Grade : .....

## Choose the right answer!

Rissoles is one of the popular appetizers in Indonesia. It looks similar with **(1)** _____ but the ways to make it is a little bit different. In Indonesia, you can easily get this **(2)** _____ without even bother to spend your time in the kitchen. Many people sell it in the market, bakery, or even along the street. Here is how to make rissoles with chicken ragout.



**Picture 4.6** Rissoles with chicken ragout
**Photographer:** Elizabeth Nirmala Ayu

First, we should make the wrapper. To make it, combine the flour, salt, and egg in a bowl. Gradually add the milk, **(3)** _____ them to make a smooth texture. When it's done, heat the non-stick pan. Take about two tablespoons of the mixture, pour into the pan, and make it thin (just like how you make crepes). Cook it with low **(4)** _____. When the edge of the skin is dry and you can peel off easily, it means it is cooked. Set aside.

Second, we can make the filling. You need to heat up the wok, then sauté the onion and garlic until **(5)** _____. Add the meat and mix them well for **(6)** _____. Then add carrots, pepper, salt, celery, and one cup of **(7)** _____. When the carrots are half-cooked, add the potatoes. Continue cooking until they are tender and add one tablespoon of flour mixed with water to make the filling thicker. You can add a little of sugar to adjust the **(8)** _____.

Next, we make the rissoles. You can take one rissoles' wrapper then add the filling to the bottom. Leave the bottom a few centimeters clear. Lift the wrapper over the top and tuck it in under the filling. Fold over the left side, and then the right side and roll it up to form a tube. **(9)** _____ until all the wrappers are finished.

Then, we need to prepare the dipping. Dip the rissoles into a beaten egg then coat them with bread crumbs. Deep fry them with low heat, set aside and use the **(10)** _____ to absorb the oil. Serve with fresh green bird's eyes chilies or chili sauce.

Adopted from: https://web.archive.org/web/20201030170039/https://www.food.com/recipe/risoles-indonesian-style-of-rissole-366534 (March 9, 2021)

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