**eggs coated meat balls**

1 kg minced meat

3 onions

¼ cup rice

2 teaspoons salt

2 teaspoons blackpepper

3 eggs

2 tbsp flour

Cover rice with boiling water and cook until water is absorbed.

Mix meat with fine grated onion, stir half of mixture in a frying pan for fifteen minutes, then add to the rest of meat. Knead mixture adding rice, salt, pepper and 1 egg.

Beat 2 eggs in a bowl. Sprinkle flour on a different bowl.

Take half an apple size piece from meat, roll and shape in your palm, first dip both sides in flour and then in beaten eggs. Place coated meatballs on a pan with simmering olive oil and fry both sides. Remove over paper napkin before arranging on service plate.