

Shiso leaves stuffed with rice and pinenuts.

10 large shiso leaves
25g butter
1 onion – very finely chopped
3 tbs chives or lovage – chopped
125g cooled, cooked rice
1 beaten egg
seasoning
40g pine nuts

Method:

- Dip each leaf into boiling water and lay out flat to cool.
- Fry the onion in butter until very soft but not brown.
- Stir in the rest of the ingredients and mix gently, season to taste.
- Place a teaspoon of the mixture into the centre of each leaf and roll up like a cigar, tucking in the ends as you go.
- Arrange on a pretty serving dish and chill until required.
- Serve garnished with chopped shiso leaves, or flowers if available, and a vinaigrette dressing.