

CRUNCH TIME

Spring Rolls



Serve information: 6 spring rolls on plate

INGREDIENTS:

600ml Vegetable oil
50g Vermicelli noodles,
cooked and drained
Half carrot, peeled, coarsely grated
1 Large cabbage leaf, finely shredded
1 Shallot, finely chopped
6 Frozen Spring Roll pastry
wrappers, thawed
50ml Water
50ml Sweet chilli sauce
50ml Soy sauce
50ml Hoisin sauce
2 Tbsp coriander leaves
1 Small carrot

EQUIPMENT:

Wok
Scissors
Pastry brush
Wire mesh ladle
Tongs
Paper towel on plate
Chopping board
Sharp knife
Mixing bowl
Spoon
Dipping bowl to serve
Vegetable peeler
Serving plate

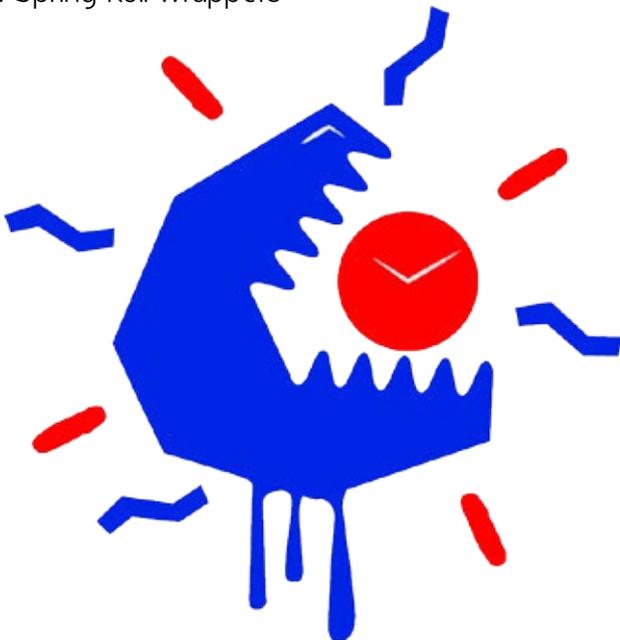


METHOD:

1. Put vegetable oil into a wok and heat on a high heat
2. Using scissors, cut noodles into 3cm lengths
3. Lay the Spring Roll wrappers out diagonally on the bench
4. Equally spread the noodles, grated carrot, cabbage and shallot in the corner nearest to you of each wrapper
5. Use a pastry brush to brush some water on the far end of each wrapper
6. Fold the nearest end of the wrapper over the filling, roll once, fold in the sides, continue to roll up and stick down the ends with the moistened tip
7. Cook the Spring Rolls in the heated oil, turning, until golden brown. Drain on a paper towel
8. To make the Dipping Sauce, chop some coriander leaves
9. Combine the sauces and the coriander leaves, mix well and serve in a bowl
10. To garnish, use a vegetable peeler to peel strips of carrot
11. To plate, place the dipping bowl on a plate. Place the carrot strips in curls on the plate and sprinkle with coriander leaves. Place the cooked Spring Rolls, piled high, on the plate

ADDITIONAL NOTES:

Cook and drain vermicelli noodles
Grate carrot
Shred cabbage
Chop shallot
Thaw Spring Roll wrappers



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