

# Deep-Fried Spring Rolls



## Ingredients

1 package	Spring roll sheet
100 g	Mung bean noodle
200 g	Minced pork or chicken
100 g	crabmeat
1	Egg
½ cup	Shredded cabbage
½ cup	Shredded carrot
⅓ cup	Dried ear mushroom, soaked until tender and finally sliced
1 tbsp	Chopped garlic
½ tbsp	Ground black pepper
1 tbsp	Light soy sauce
4 cups	Cooking oil for deep-frying
	Spring onion tips, sprig of sweet basil for garnish

## Thick batter

2 tbsp	Wheat flour
¼ cup	Water

## Chili sauce

½ tbsp	crushed red spur chili
1 tsp	Salt
1 cup	Sugar
¼ cup	Vinegar
¼ cup	Water
2 tbsp	water mixed with 1 tbsp tapioca flour

## Method

### ***Chili sauce***

Mix vinegar, water, sugar, salt and chilies together, simmer over medium, heat until hot. Stir in the tapioca batter, cooking until the sauce thickness, turn of the heat.

### ***thick batter***

Stir water and wheat flour over low heat until the batter is done and clear, remove from the heat.

### ***Filling***

Soak the noodles for 15 minutes or until soft, drain and cut into short lengths. Mix the pork or chicken, crabmeat, egg, cabbage, carrot, mushrooms, black pepper and light soy sauce together. Add 1 cup of noodles and mix well.

Sauté the garlic | 3 tbsp of oil until golden and fragrant, add Port and noodle mixture. Stir until it becomes fairly dry, remove and allow to cool.



Spread a spring roll sheet on a flat surface, place 2 tbsp of the filling in the center, fold both sides of the sheet to cover the filling and roll tightly, seal the wrapper with the thick batter.

Preheat the oil over medium-low heat until hot. Deep-fry spring rolls until crispy and golden brown. Remove and drain on absorbent paper.

Arrange on a serving dish, garnish with spring onion tips and sweet basil. Serve with hot Chile sauce.

# Saitip Thai Market

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## Opening hours

Monday	10:00 am – 6:30 pm
Tuesday	10:00 am – 6:30 pm
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Thursday	10:00 am – 6:30 pm
Friday	10:00 am – 6:30 pm
Saturday	10:00 am – 6:30 pm
Sunday	Closed

