



ASIA

EGG ROLLS

Ingredients

(For 20 egg rolls)

- 20 egg roll wrappers
- 500 g chopped pork meat
- 50 g black mushrooms (Jew's ear)
- 1 chopped onion
- 100 g mung bean sprouts
- 1 carrot
- White of 1 leek
- 50 g rice noodles
- 1 tbsp minced coriander
- 2 chopped cloves of garlic
- 2 tbsp fish sauce
- 1 tbsp soya sauce
- 1 tbsp caster sugar
- HOLL colza oil for frying

Preparation:

Soak the mushrooms and rice noodles separately in hot water for 15 minutes. Drain the rice noodles and cut them in 5 cm segments. Drain the mushrooms and cut them into strips.

Peel the carrots and chop them into a julienne. Do the same with the white of the leek, and reserve.

In a large mixing bowl, combine the meat, rice noodles, vegetables, garlic and onion. Season with fish sauce, soya sauce, sugar and coriander. Mix well.

To assemble the egg rolls: soak the egg roll wrappers one by one in hot water. Then place a spoonful of filling in the centre and fold the ends of the wrapper up. Roll the wrapper. Moisten the edge and stick it shut.

Heat the oil in a wok or deep fryer.

Immerse the egg rolls and fry them until golden brown. Drain them on kitchen paper.

Serve with spicy or sweet-and-sour sauce, lettuce and mint leaves.