** Spring Rolls**

**Ingredients (Per Pair)**

100g minced chicken or pork

60g vermicelli, soaked and drained

½ carrot, grated

120g cabbage, finely shredded

¼ onion, finely chopped

1 spring onion, chopped

½ tsp cornflour

¼ tsp sugar

½ tsp fish sauce

1 tsp oyster sauce

1 tsp soya sauce

Pepper

½ egg

10 spring roll wrappers

½ cup oil for shallow frying

**Method**

1. Sauté mince, diced onion and shredded cabbage until cooked through.
2. Combine vermicelli, grated carrot, chopped spring onion, cooked mince, onions and cabbage in large bowl. Add pepper, cornflour, sugar and sauces to season. Mix well.
3. Place 1 wrapper on bench and fold in bottom corner.
4. Place heaped tablespoonful of mixture onto the folded corner.
5. Fold over once, turn in sides and continue rolling.
6. Brush a small amount of egg in final corner and roll to seal.
7. Heat oil and shallow fry spring rolls on medium to low heat for approximately 3 minutes or until golden all over.
8. Drain on paper towel.
9. Serve with sweet chilli sauce.



**Learning Intention**

**To know how to make and wrap spring rolls**

1. Why is important to have minimal liquid in your mixture?
2. What is the role of cornflour in this dish?
3. Give a handy hint about how to wrap spring rolls?