

Pork Spring Rolls

Makes: varies

Preparation time: 30 minutes

Cooking time: 25 minutes

Recipe source: Rhapsody and Sandra Borrirak

Thank you, Rhapsody (6J), for sharing your mum's delicious recipe!

Ingredients:

250 Grams of Pork Mince
250 bean sprouts (Washed and drained)
1 cup soaked vermicelli rice noodles
1 small onion, finely chopped
6 dried Chinese mushrooms
1 tablespoon sugar
1 tablespoon oyster sauce
1 tablespoon fish sauce
Any sort of Spring Roll pastry
(Pastry size is about 10cm square, or cut larger sheets into four pieces)

OPTIONAL: Sauce

2 garlic cloves, finely chopped
2 tablespoons grated palm sugar
1 small red chilli, seeds removed, finely chopped
2 tablespoons fish sauce
juice of 1 lime
1 eschalot, finely chopped
2 tablespoons toasted peanuts, finely chopped

Equipment Required:

Large bowl, medium bowl, chopping board, colander/strainer, kitchen scissors, sharp knife, measuring spoons, spoon (to mix), teaspoon (to fill), saucepan, tongs.

For sauce: small bowl, knife, garlic crusher, measuring spoons, lemon squeezer, grater, spoon.



What to do:

1. Put the pork mince and bean sprouts into a large bowl.
2. Cut the soaked vermicelli into 2 inch or 5 centimetre pieces.
3. Soak the dried mushrooms in hot water for around 25 minutes, and chop into small pieces.

4. Combine all these ingredients with the onion, sugar, oyster sauce and fish sauce, and mix it thoroughly.
5. Take a teaspoon of filling and put it at the corner of the pastry.
6. Place one end of the pastry square, and roll up, folding the corners in so that the filling is completely enclosed. Dab the corner of the pastry with a little water to stick it down.
7. *Finally, deep fry in cooking oil on medium heat. Cook the spring rolls for at least 2 minutes until the spring roll is golden brown. Drain the oil on paper sheets, and wait to cool.
8. Enjoy!

OPTIONAL: Sauce

- a. Crush some garlic with some sugar and chilli, then add fish sauce, lime juice and the eschalot. If you would like to, add peanuts.
- b. You may add more sugar if you prefer a sweeter sauce.
- c. Leave in the fridge for around 20 minutes, Enjoy!

Notes:

- * denotes Adult supervision required.

