

# Spring Rolls

**Makes:** 20      **Preparation time:** 15 minutes      **Cooking time:** 20 minutes  
**Recipe source:** Carlos Barbadillo

*Thank you, Carlos (5S), for sharing your tasty and very versatile recipe!*

## Ingredients:

500g Mince Meat (could be chicken, pork and beef)  
2 eggs  
1 carrot (grated)  
salt and pepper (to taste)  
3 cloves garlic (mince)  
1 medium size onion (mince)  
250 g oil for deep frying  
20 pcs spring roll wrapper (215mmx215mm)

## Optional ingredients:

2 tbsp flour  
stock powder (to taste)  
1 tbsp grated cheese  
1 tbsp sesame oil  
1 tbsp oyster sauce

## Equipment Required:

Large bowl, cups (to test and crack eggs), chopping board, vegetable peeler, grater, garlic crusher, sharp knife, spoon (to mix), tablespoon (to fill), saucepan, tongs.



## What to do:

1. Mix all ingredients aside from oil and wrapper.
2. Scoop around 1 to 2 tablespoons of filling and place over a piece of spring roll wrapper. Spread the filling and then fold both sides of the wrapper. Fold the bottom and roll-up until completely wrapped. Perform the same step until all mixture are consumed.
3. \*Heat oil in a cooking pot.
4. \*Deep fry spring roll in medium heat until it floats.
5. \*Remove from the pot. Let excess oil drip. Serve and enjoy your meal.

**Notes:**

- \* denotes Adult supervision required.
- At the end of step 3, I dabbed the edge of the pastry with a little water to stick it down and ensure my spring roll didn't unroll when fried.

