



Crispy Mushroom Spring Rolls

Preparation: 30 minutes + 30 minutes cooling;
cooking: 18 minutes; makes 20

1 tbs peanut oil plus extra oil for deep-frying
1/3 cup slivered almonds, toasted
300g cup mushrooms, finely diced
4 green onions, thickly sliced
1 medium carrot, peeled & grated
2 cups shredded Chinese cabbage
50g bean sprouts, trimmed
1/2 cup sweet chilli sauce
330g pkt spring roll pastry sheets

1. Heat 1 tbs oil in a large frying pan over medium-high heat. Add the almonds, mushrooms, green onions, carrot & Chinese cabbage & cook, stirring occasionally, for 5-6 minutes or until vegetables are soft. Remove from heat & stir in bean sprouts & 2 tbs sweet chilli sauce. Set the pan aside for 30 minutes for mixture to cool slightly.
2. To make the spring rolls, place 2 tbs mushroom filling onto one corner of a spring roll wrapper. Fold the wrapper over the filling. Brush the opposite corner with cold water & wrap firmly, folding in the sides & pressing to seal. Repeat using the remaining filling & spring roll wrappers.
3. Heat the oil in a medium saucepan or wok over medium-high heat until a piece of spring roll pastry sizzles when dropped into the oil. Deep-fry the spring rolls, in batches of 4, for 2-3 minutes or until golden. Remove & drain on paper towel.
4. Serve immediately with the remaining sweet chilli sauce for dipping.

Variation: Replace the almonds with roughly chopped, roasted, unsalted peanuts & add 1/2 cup fresh coriander leaves to the spring roll filling.