Spring Rolls

Ingredients

- 30 frozen spring roll wrappers thawed
- 100g packet vermicelli rice noodles
- 1 tablespoon sesame oil
- 3 green onions, sliced
- 2 garlic cloves, crushed
- 2 large carrots, peeled, coarsely grated
- 2.5 cups shredded Chinese Cabbage
- 1 tablespoon soy sauce
- ¼ teaspoon white pepper
- 2 teaspoons cornflour
- vegetable oil for frying
Method

Place noodles in a large, heatproof bowl.

Cover with boiling water. Stand for 5 minutes or until soft. Drain, using scissors, cut noodles into 3cm lengths.

Slice green onions, peel and crush garlic, peel, carrots and grate, chop Chinese cabbage finely.

Heat a wok over high heat until hot. Add sesame oil. Swirl to coat.

Add onion, garlic, carrot and cabbage.

Stir-fry for 2 to 3 minutes or until soft. Add noodles, soy and pepper. Transfer to a bowl. Set aside to cool. Wipe wok clean.

Clean up your area.

Combine cornflour with 1 tablespoon water in a small bowl.
Place spring roll wrappers on bench top.
Brush edges with cornflour mixture, spoon 1 tablespoon vegetable mixture into corner of wrapper.
Fold corner over filling then roll up from corner to corner, folding edges in to enclose filling. Repeat with remaining wrappers.

Pour vegetable oil into wok or deep fryer. Heat until a small piece of bread dropped into oil sizzles.

Cook spring rolls, in batches, for 3 or 4 minutes or until golden. Remove to a wire rack over a baking tray.