

Spring Rolls

Ingredients for 4 rolls

4 spring roll skins (from Chinese supermarket)
2 slices smoked ham
2 mange tout
½ green pepper
2 red chillies
Handful fresh bean sprouts
2 spring onions
Small piece fresh ginger
Pinch salt
Pinch sugar
Pinch 5 spice powder
Splash light soy sauce
Splash dark soy sauce
A few drops of sesame oil
Tablespoon rice wine
Vegetable oil for frying
Plain flour and water to make sealing paste
Sweet chilli dipping sauce for serving

METHOD

- Finely slice the ham, mange tout, green pepper, chillies, spring onions and ginger.
- Heat a little oil in a wok and stir fry the filling along with the bean sprouts for just a minute.
- Add the soy sauces, sesame oil, rice wine, sugar, salt and five spice and stir fry for a few seconds. Tip into a colander and allow to drain while the mixture cools down.
- Make a sealing paste with flour and water.
- Place a spring roll skin on the table and put about 2 tablespoons of filling on the bottom half below the centre line. Fold the bottom over the filling then fold in the sides.
- Paint a little sealing paste on the edge of the remaining flap and fold over to seal.
- Heat the deep oil to very hot and fry the rolls a couple at a time until crisp and golden brown. Drain on kitchen paper and serve with sweet chilli dipping sauce