



IRRESISTIBLE VIETNAMESE SPRING ROLLS

Chef Le Thanh Tuan returns in this edition with one of his country's most iconic dishes – deep fried spring rolls – a delicious staple that you can try at home – or straight from his kitchen at Karma Song Hoai on your next holiday!

Ingredients

The rolls

- 20 grams finely chopped carrots
- 20 grams finely chopped black ear mushrooms
- 20 grams finely chopped spring onions
- 30 grams finely diced cooked shrimp
- 30 grams finely diced cooked pork
- ½ teaspoon black pepper
- 1 egg
- Rice paper (as needed)
- Vegetable oil for deep frying (depends on size of frying pan, but about 2 centimetres deep)
- 15 grams dry rice noodles (soak in water until soft)

Dipping Sauce

- 3 teaspoons fish sauce
- 2 teaspoons lemon juice
- 2 teaspoons dissolved white sugar
- 1 teaspoon crushed garlic
- 1 teaspoon chopped chilli

Preparation

Mix all of the ingredients in a large bowl

Lay out rice paper and use a tablespoon of the mixed ingredients per roll, placing at one end of the rice paper. Roll one time and tuck in the edges, then roll again to secure.

Pre-heat the frying oil to approx 150 degrees C.

Slowly fry each roll until golden brown and place on a serving plate with the dipping sauce.