

## Spring Rolls/ Pockets (basic recipe)

**1** Unfreeze (if needed) spring roll wrappers and cover with a wet kitchen towel.

**2** Cook noodles briefly in boiling water (per instructions). Cut, mince and chop ingredients. A quick word on ingredients: Usually I forget to buy the one or other ingredient, which really doesn't matter that much. Almost all of them are exchangeable and we discover new combinations every time (also try with shrimp, fresh coriander)...

**3** In a wok or pan, heat 2 tbsp of sunflower oil. Add the ground beef/ pork and stir-fry for about 2-3 minutes, add the ground chilies, stir. Then add the carrots, sprouts, noodles and finally the green onions. Stir-fry for another 2-3 minutes, or until the vegetables are tender but still a bit crunchy. Season with sweet and regular soy sauce, add a bit of fish sauce (careful, this one is **salty**!) and oyster sauce. Stir. Remove from heat. Drain excess moisture from pan.

**4** Feel free to experiment with different formats and shapes or just go with the standard roll. To make one side stick to another when folding, use the egg white as "glue" - this should help to keep its shape and prevents it from falling apart during the frying process.

**5** Heat more sunflower/ sesame oil in a wok (medium to high). Place a maximum of 3 or 4 pockets at a time in the hot oil. Deep-fry until crisp and golden. Remove with a skimmer and drain on paper towels. Serve with sweet chili or plum sauce. Cold on the next day, they're just as delicious. Rolls may even be prepared ahead of time and frozen, then fried when needed.



## Spring Rolls/ Pockets (basic recipe)

*Recipe source: own creation*

Prep time: about 45 to 60 minutes

Ingredients (serves about 4):

*Amounts pretty much depend on your own taste, experiment!*

- \* 250g ground beef and/ or pork
- \* 1-2 egg white (to brush edges)
- \* 2 carrots, grated
- \* 100g dried bean thread noodles
- \* a handful fresh bean sprouts
- \* 3-4 green onions, cut very fine
- \* Season with (parts mentioned are starting points, feel free to adjust to your liking):
- \* soy sauce (1 part)
- \* sweet soy sauce (1 part)
- \* fish sauce (1 part)
- \* oyster sauce (3 parts)
- \* ground dried chilis (up to 1 tsp)
- \* spring roll wrappers, about 8" in - diameter
- \* sweet chili sauce

## Sesame Nibbles

*Recipe source: Fiona Smith, Dim Sum, p.9*

Prep time: about 20 minutes

Ingredients (amounts by guess and gosh):

- \* wonton/ spring roll wrappers, cut into small squares (or other shapes)
- \* egg white
- \* white and black sesame seeds
- \* coarse sea salt
- \* sunflower or sesame oil
- \* as a dip: mix sweet chili sauce or plum sauce with creme fraiche (ratio about 1:1)