

ACROSS THE STRAITS

 CORIANDER LEAF GROUP
#ADDICTIVELYASIAN



Vegetable Spring Rolls with Kecap Manis

“To eat is human, to digest, divine.”

- Charles Townsend Copeland

The following recipe serves 6. Adjust the quantity of ingredients according to your needs.

To get more of these recipes by Samia Ahad, you can get a copy of **“Samia Ahad: Essential Dining”** at Coriander Leaf Restaurant (30 Victoria Street, #02-01, Chijmes, Singapore 187 996)

Keep scrolling for ingredient list and cooking methods for the *Vegetable Spring Rolls with Kecap Manis!*

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INGREDIENTS

INGREDIENTS		INGREDIENTS		NUOC CHAM (Vietnamese Chilli Sauce)	
¼ cup	Vegetable oil	4	Whole spring onions, chopped	3 tbsp	Sugar
3 cloves	Garlic	1 ½	Kecap manis (sweet soy sauce)	1 tbsp	Warm water
2 cups	Shiitake mushrooms, finely sliced	24 pcs	Medium spring roll wrappers (approx. 8"x8" or 16cm x 16cm)	2 tbsp	Fish sauce
1 cup	Carrot, julienned			3 tbsp	Lime juice
1	Red pepper, julienned			6 (whole)	Bird's eye chilli, finely chopped
1 cup	Bean sprouts		Oil, for deep frying	2 cloves	Garlic, finely chopped
				¼ cup	Finely shredded carrots

METHOD:

Filling:

- Place wok over high heat; add ¼ cup oil. When hot, add garlic and stir fry for 30 seconds.
- Add mushrooms and continue to stir fry for a further 1 ½ minutes. Add carrots, ginger, and red pepper; toss for 30 seconds. Lastly, add beans sprouts, spring onions - season with salt and kecap manis
- Mix thoroughly so all vegetables are coated in sauce. Turn off heat and set aside and allow to cool.

Nuoc Cham - Vietnamese Chilli Sauce:

- Combine sugar, water, fish sauce, and lime juice; stir until sugar has dissolved. Add the rest of the ingredients

Springrolls:

- Place 2 layers of wrapper in a diamond shape.
- Put tablespoons of fillings in a band 2 inches (5cm) above base of wrapper. Fold in the bottom over the filling, then fold in the sides. Roll up to the top and brush top edge with water or egg to seal.

To serve:

- In a wok, heat oil for deep frying to 350°F (180°C).
- Add spring rolls, a few at a time, and deep fry till golden brown. Drain on paper towers and serve immediately with Nuoc Cham