

Vegetable Spring Rolls



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As one of the most well-known Chinese dishes around the world, Spring rolls hold significant meanings during Chinese New Year. These crispy, golden-fried rolls resemble the gold bars which symbolize a prosperity year ahead.

If you were to serve these in a big party, try to make them ahead of the time and keep them handy in the freezer. If you live in the US, duck sauce (sweet plum sauce) is generally used for dipping.

Also, feel free to add all kinds of protein to the filing or keep the rolls vegetarian as this recipe intends.

Ingredients:

- ◆ 3 shiitake mushrooms
- ◆ 1 stalk celery
- ◆ 5 pieces dried wood ear mushrooms, reconstituted
- ◆ Vermicelli, soaked in water
- ◆ 1 small carrot
- ◆ 10 napa leaves
- ◆ 1 pack Spring roll wrappers
- ◆ 1 tbsp cooking wine
- ◆ 1 tsp sesame oil
- ◆ 2 tsp Salt
- ◆ 1/2tsp white pepper powder
- ◆ 2tbsp corn starch slush



Step by Step:

1. Julienne the wood ear, shiitake mushrooms, celery, carrots, and napa.
2. Soak the vermicelli in warm water until soft. Cut into smaller segments with scissors.
3. Add 1 tbsp oil to a hot wok and stir fry all the vegetables. Add cooking wine, salt, and white pepper. Mix in the vermicelli.
4. Continue to cook until all the vegetables are soft, about 10 minutes. Add sesame oil. Thicken the vegetables with corn starch slush.
5. Place a spring roll wrapper flat on a work surface with corners pointing in four directions. Place about 1 tbsp of vegetable filling close to the lower corner.
6. Fold and roll up the skin to the mid-point.
7. Fold sides of wrapper in toward center.
8. Brush the upper corner with so egg wash or wet corn starch.
9. Roll up the wrapper to completely seal the spring roll.
10. Heat up oil in a skillet in medium heat. Fry a few spring rolls at a time until golden crispy. For about 3 minutes each.

