CRISPY BEEF PARCEL ON SALAD SERVED WITH SALSA SWEET SOY SAUCE

Makes 80 parcels.

Ingredients:

- 1 pack of 20 spring roll pastry, cut each sheet in 4, makes 80 sheets in total.
- Sauce: 1/2 cup sweet soy sauce (kecap manis) + 1/8 cup cubed cucumber + 1/4 cup cubed red onion + 1/4 cup cubed tomatoes + 2 tablespoons lime juice (or lemon)
  mix all well.
- Salad and decorations: lettuce, tomatoes, cucumber, mint, and any other fresh veggies.
- Glue mixture: As in my spring roll recipe.
- Filling mixture:
  250 grams mince beef
  1 cup chopped cabbage
  1 cup chopped carrot
  1/2 cup chopped onion
  1/8 cup chopped spring onion
  1/4 cup chopped celery stalk
  2 tablespoons Plain Flour
  3 tablespoons light soy sauce
  3 tablespoons fish sauce
  salt to taste
  1 teaspoon sugar
  1/2 teaspoon white pepper

Method:
Mix all the filling mixture well.
Take 1 pastry, put about 1 heaped teaspoon of filling in the middle.
Put the glue mixture around the filling.
Pull all the edges of the pastry into the centre.
Repeat until finished.
Deep fry until cooked and crispy.
Served with salad and salsa sauce.

Enjoy

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