MINI SPRING ROLL ON LETTUCE AND MINT SERVED WITH TANGY FISH SAUCE

Makes 80 spring rolls

Ingredients:

1. 1 pack of 20 sheets spring roll pastry (cut every sheet into 4, makes 80 sheets)
2. Glue mixture: 1 tablespoon of Plain Flour + 1/8 cup of water, mix well.
3. Tangy fish sauce: 1/4 cups of sugar + 1/8 cup of fish sauce + 1/2 cup of water + 1/8 cup of lemon juice, mix well.
4. Decoration: carrot (shredded or slices mixed with tangy fish sauce), lettuce, mint, tomatoes, etc.
5. Filling mixture:
   - 1 pack of 2 minute noodles, discharge the seasoning, soak in the boiling water until soft, drained then chopped into small pieces.
   - 1/2 cup of chopped carrot
   - 1 cup of chopped onion
   - 2 tablespoons of chopped spring onion (optional for colour only)
   - 2 tablespoons of light soy sauce
   - 2 tablespoons of fish sauce
   - 1 clove of garlic, chopped
   - 250 grams mince pork
   - 1/2 teaspoon of cracked black pepper
   - 1 teaspoon of salt
   - 1 tablespoon of sugar

Method:
- Mix all filling mixture well.
- Take 1 sheet of pastry, put in about 1 teaspoon of filling, fold it until you make a small cylindrical shape, glue with glue mixture
- Repeat until finished.
- Deep fry until golden brown and crispy.
- Serve on lettuce, mint and salad with tangy fish sauce for dipping.

ENJOY
(Uncooked spring rolls can be frozen for up to 6 months)

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