CRISPY FRIED SPRING ROLLS

- 50 spring roll wrappers
- 1 red capsicum
- 2 carrots
- 1 tin bamboo shoots
- 1 bok choy
- 1/3 Chinese cabbage
- 1/2 pkt rice noodles
- 1/4 cup sweet soy sauce
- 1.5t vegetable oil
- 1 teaspoon castor sugar
- 2 eggs

1. Fill and boil kettle, (and turn on deep fryer if using one).
2. Place rice noodles in a bowl then pour boiling water over noodles and leave for 5 or so minutes, until noodles are soft.
3. Drain noodles well in a colander.
4. Wash and cut capsicum into thin strips.
5. Wash and grate carrot.
6. Wash and shred bok choy and Chinese cabbage.
7. Heat a large frying pan, add good splash of oil then add all veggies including bamboo shoots and bean shoots.
8. Lightly fry until veggies soften, then drain well.
9. Add rice noodles and sauces, sugar and seasoning.
10. Place onto a serving platter and set aside to cool.
11. (If not using a deep fryer) Start to heat oil in a medium pot over a low heat.
13. Lay spring rolls wrap out on bench with 1 point pointing toward you, like a diamond shape.
14. Spread a little mixture out on a wrap towards bottom corner, roll up a little then fold in 2 sides, brush top edge with some egg and roll up. (Make sure no mixture can fall out of the the wrap.)
15. Gently lower spring rolls into hot oil and fry for 2-3 mins until golden brown.
16. Fry about 10 spring rolls at a time. Then place on to paper towel to absorb excess oil.
17. Serve with soy sauce.