

# Oven-Baked Spring Rolls

Fresh from the garden: carrot, celery, Chinese cabbage, coriander

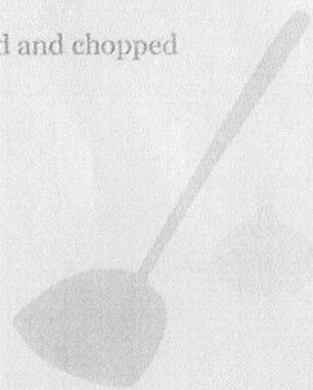
wash and dry lettuce  
 leaves then use as  
 a wrap for your  
 spring rolls.  
 Dipping sauce  
 chilli sauce in  
 fridge in a passata  
 bottle, use 150ml  
 per session; put

## Equipment:

metric measuring spoons  
 clean tea towel  
 chopping board  
 cook's knife  
 bowls – 1 large, 1 small  
 wok  
 wok sang  
 baking tray  
 pastry brush  
 serving platters

## Ingredients:

2 tbsp sunflower oil, plus 1 tbsp to brush spring rolls  
 1 garlic clove, peeled and finely chopped  
 2 cm knob of ginger, finely chopped  
 3 spring onions, finely chopped  
 1/4 Chinese cabbage, finely shredded and chopped  
 1 carrot, julienned  
 1 stalk of celery, finely diced  
 2 tsp light soy sauce  
 3/4 tsp sugar  
 1/4 tsp salt  
 1/2 tsp white pepper  
 1 1/2 tbsp oyster sauce  
 1 tbsp cornflour  
 1 packet of spring roll wrappers  
 1 large handful of coriander, finely chopped



## What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the wok over high heat.
4. Add oil to the wok with the garlic, ginger and spring onions, and stir for 30 seconds.
5. Add the cabbage, carrot and celery, and continue to cook for a further 3 minutes.
6. Add the soy sauce, sugar, salt, pepper, oyster sauce and cornflour, cook for a further 2 minutes.
7. Transfer the mix to a large bowl and allow to cool for 5 minutes.
8. Place a spring roll wrapper on the bench and add a spoonful of filling diagonally across it.
9. Brush the sides with water to help seal the rolls.
10. Fold the corner closest to you over the filling, then fold in each side. Roll up firmly to enclose the filling.
11. Repeat this process until all the wrappers are used.
12. Place the spring rolls on the baking tray, with gaps in between them so they can brown all over.
13. Brush each roll with a little sunflower oil.
14. Bake for 20 minutes.
15. Sprinkle with coriander and serve with **Dipping Sauce** (page 137).