



Oven-baked Spring Rolls

Ingredients:

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

Method:

1. Preheat the oven to 180C
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 it 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

Notes

Wash and dry lettuce leaves then use as a wrap for your spring rolls.