



Oven-Baked Spring Rolls

SERVES: 15 large rolls

INGREDIENTS:

- 2 tbsp sunflower oil, plus 1 tbsp to brush spring rolls
- 1 garlic clove, peeled and finely chopped
- 2cm knob of ginger, finely chopped
- 3 spring onions, finely chopped
- ½ Chinese cabbage, finely shredded and chopped
- 1 carrot, julienned
- 2 stalks of celery, finely diced
- 2 tsp light soy sauce
- ¾ tsp sugar
- ¼ tsp salt
- ½ tsp white pepper
- 1 ½ tbsp. oyster sauce
- 1 tbsp cornflour
- 1 packet of spring roll wrappers
- 1 large handful of coriander, finely chopped

METHOD:

1. Preheat 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 side with water to help seal the rolls
10. Fold the corner closest to you over the filling, the fold in each side. Roll up firmly to enclose the filling



11. Repeat this process until all the wrapper 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.

