



BOREALIS

Oriental Vegetable Spring Rolls



SERVING: 50 Pieces

Ingredients

1.25 kg Bean sprouts
500 g bell pepper (sliced)
500 g Carrot (grated)
1 kg Glass noodles (soaked)
75 g Garlic (chopped)
125 ml Soy sauce
90 ml Sesame oil
1.5 kg Spring roll wrappers
Salt & pepper to taste

METHOD FOR SPRING ROLLS

1. Soak glass noodles in cold water for 2 hr.
2. Heat oil in a frying pan. When the oil is sizzling, stir fry the vegetables, starting with the dried mushrooms, followed by the bamboo shoots, bell pepper, bean sprouts, and grated carrot. Add glass noodle.

3. Stir in the sauce ingredients. Taste and season with salt and ground pepper if desired. Remove from the heat and cool.

4. To make the spring rolls, lay a wrapper in front of you so that it forms a diamond shape. Brush the edges of the wrapper with lightly beaten egg or water.

5. Place 2 tablespoons of filling in the bottom half, spreading it out sideways to form a rectangle shape, but not touching the edges. Lift the bottom corner of the wrapper and tuck it in under the filling.

6. Fold over the left and right sides of the spring roll wrapper. Continue rolling up the wrapper. Lightly brush the edges of the top corner of the diamond with the beaten egg mixture, fold over and seal.

7. Chill in the fridge

PICKLED VEGETABLES

50 gr Jalapeño peppers (sliced thin)
200 gr Daikon (white radish, Julienne Sliced)
200 gr Cucumber (Julienne Sliced)
200 gr Carrot (Julienne Sliced)
200 gr Red Onion (thinly sliced)
200 gr Green Bell peppers (cut in julienne)

FOR THE PICKLING BRINE

1. Peel and thinly slice all the vegetables
2. Add to a suitable container and pour the pickling liquid over them.
3. Allow to pickle and soften.
4. Store in a suitable container ready for service