



CAMBODIAN PORK AND SHRIMP SPRING ROLLS

SHOPPING FOR YOUR CLASS

- Specialty items can be found at Asian supermarkets (99 Supermarket and Lucky Supermarket in Edmonton)
 - Dried Black Fungus
 - MSG
 - Spring Roll wrappers

MISE EN PLACE

- Defrost and peel your shrimp.
- Defrost spring roll wrappers in the fridge overnight. Do not leave out on the counter to defrost. If the wrappers become too dry they won't seal properly.
- Rehydrate the dried black fungus: 30 minutes before the class soak in water.

PORK AND SHRIMP SPRING ROLLS *(makes 50)*

Recipe by CHEATA NAO

*1 lb ground pork
½ lbs raw shrimp, defrosted and peeled
2 carrots (medium size)
½ head green cabbage
1 parsnip
1 bunch green onions
¼ cup dried black fungus (wood ear fungus)
3 tbsp Sugar
1 tbsp MSG
1 tbsp Knorr chicken stock powder
3 tbsp Oyster Sauce, we like Lee Kum Kee brand
2 tsp five spice powder*

2 tsp black pepper

1 egg

1 pack of 8-inch spring roll wrappers (50 in a pack)

3-5 cups vegetable or canola oil for deep frying

1 head loose leaf lettuce

- Prepare the filling: Using a box grater, shred the carrots and parsnip. Thinly slice the cabbage into long ribbons. Chop the green onions into 1 cm pieces. Drain your soaked dried black fungus and roughly chop. Peel shrimp and cut into large chunks.
- In large bowl add your ground pork, shrimp, grated carrots, grated parsnip, sliced cabbage, chopped green onions and chopped rehydrated black fungus along with your seasoning (MSG, sugar, five spice, black pepper, chicken stock powder and oyster sauce). Thoroughly mix together with your hands.
- In a small bowl crack your egg and add 1 tbsp of water to make your egg wash.
- Rolling your spring rolls: Place spring roll wrapper on a flat surface with one of the corners facing you. It should look like a diamond. Use 1 tablespoon of the filling and place it on the corner facing you. Fold the corner over the filling and begin to roll until you're halfway down the wrapper.
- Fold over the left and right side of the wrapper towards the middle and continue to tightly roll towards the remaining corner of the wrapper.
- With 1-2 inches of wrapper remaining, wet the corner with your egg wash mixture and continue tightly rolling your spring roll then place it sealed side down onto a plate until you're ready to deep fry.
- Cooking your spring rolls: Pour the vegetable or canola oil into a pot and heat on medium-high heat until the temperature reaches 325-350 F.
- Fry the rolls in batches of 4-5 until golden and cooked through (internal pork temp should reach 160 F). Depending on the size of your rolls this should be anywhere between 4-6 minutes.
- Transfer the cooked spring rolls into a colander lined with paper towel to drain excess oil.
- Serve wrapped in lettuce with Thuk Trey Pahem (sweet and sour dipping sauce).

THUK TREY PAHEM (Sweet and Sour Dipping Sauce)

Recipe by CHEATA NAO

1 tbsp fish sauce

3 tbsp sugar

2 tbsp white vinegar

1-2 limes

1 clove garlic

1-2 Thai chilis

¼ cup water

1 tsp MSG

- Finely chop garlic and Thai chilies.
- In a small bowl combine the fish sauce, lime juice, vinegar, water, sugar, MSG, garlic and chilis.

EQUIPMENT

Cutting boards and knives

Vegetable Peeler

Box Grater

Cup measures and spoons

Large mixing bowl

Medium sized pot for deep frying

Colander