

Spring Rolls

Makes 14

Ingredients

- $\frac{3}{4}$ cup finely chopped shiitake mushrooms, about 4 ounces
- $\frac{3}{4}$ cup finely chopped carrot, 1-2 carrots
- $\frac{1}{3}$ cup finely chopped spring onions, about 6 onions
- 5 oz raw prawns, deveined and shells removed, roughly chopped
- 8 oz ground pork
- $1\frac{1}{2}$ tsp kosher salt (or 1 tsp regular salt)
- 1 tsp fresh ginger, finely grated or minced*
- 1 tsp garlic, finely grated or minced*
- 1 Tbsp fish sauce
- $\frac{1}{4}$ tsp granulated sugar
- 1 package frozen spring roll pastry wrappers (8-inch square), thawed
- Vegetable oil for deep-frying
- **A microplane makes mincing garlic and ginger easy work.*

Garnish

- Romaine lettuce hearts
- Fresh cilantro
- Fresh Thai basil
- Fresh mint
- Bean sprouts

Cooking Instructions

In a medium bowl, combine the mushrooms, carrots, spring onions, chopped prawns, pork, salt, ginger, garlic, fish sauce, and sugar. Mix thoroughly with a spatula or your hands. Working with one wrapper at a time (cover the rest with a damp cloth), place a spring roll wrapper at an angle, like a diamond, with one point of the square facing you.

Place two tablespoons of the filling in the lower third of the wrapper, creating a log shape about 3½ inches long and 1 inch wide. Brush the lower point of the wrapper with a bit of water. Fold the wrapper over the filling and press to adhere. Fold both sides of the wrapper to encase the filling, as pictured, then roll to create a tight log. Brush the top point of the wrapper with a bit of the water to seal. Repeat with the remaining filling and wrappers.

Pour about four inches of oil into a deep, heavy-bottomed saucepan. Heat the oil slowly until an instant-read thermometer reads 350°F, or when a cube of bread dropped into the oil turns golden in one minute. (If the oil is too hot, the pastry will burn before the filling is cooked through.) Working with a few spring rolls at a time, carefully lower them into the oil, being mindful not to overcrowd the pan, which would render them soggy rather than crisp. Rotate with tongs or a fork to brown evenly, about 4-5 minutes.

Place the cooked rolls on a paper towel to remove excess oil, then transfer to a low warm oven while cooking the remaining spring rolls.

To serve: Wrap a warm spring roll in a crisp leaf of romaine lettuce. Garnish with fresh herbs and bean sprouts. Serve with nuac mam cham.

Dipping Sauce – Nuoc Mam Cham

Ingredients

- ½ cup water
- 2 Tbsp sugar
- ¼ cup rice vinegar
- 4 garlic cloves, finely minced
- 1 Thai chili pepper, seeds removed and finely chopped
- 2 Tbsp fish sauce
- 2 Tbsp freshly squeezed lime juice

Cooking Instructions

Place the water and sugar in a small saucepan and mix to combine. Bring to a boil to dissolve the sugar and set aside to cool. Add the remaining ingredients and mix to combine. Transfer to a clean jar and store in the fridge for up to two weeks. *If using a pre-sweetened *seasoned* rice vinegar, reduce the amount of sugar to taste.