

## Spring Rolls Recipe

(Thai Recipes - Por Pia Sod)

**Ingredients:** Serves 4

2 tablespoons oil  
1 teaspoon minced garlic  
2 cups shredded celery  
2 cups shredded carrot  
3 tablespoons fish sauce  
2 tablespoons sugar  
a pinch of white pepper  
1 egg yolk, beaten (to seal wrappers) (optional)  
12 spring roll wrappers

**Garnishes:**

Green leaf lettuce  
cucumber and tomato  
3 cups oil for deep frying (175°C)

**Method:**

Cut and chop all vegetables. Heat a frying pan; add oil and garlic. Add all vegetables and seasonings. Cook for 1 minute on high heat to reduce sauce. Whatever liquid is left, drain from filling. Allow filling to cool before wrapping. Follow instructions for wrapping. Place wrapper as a diamond with corner towards you. Place 2 tablespoons filling ingredients in lower portion of wrapper. Fold side up, rolling once. Bring sides in and spread upper portion of wrapper with egg yolk. Roll wrapper up to seal entire spring roll. Deep fry in hot oil until golden brown, turning as needed. Preferably serve hot.

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