

## MINI SPRING ROLLS

### Ingredients

- 1 tsp vegetable oil
- 1 tsp fresh ginger, peeled and grated
- 1 clove garlic, crushed
- 2 spring onions
- 200g minced pork
- ¼ carrot, grated
- ¼ stick celery, finely chopped
- 1 Tbsp bean shoots
- 1 Tbsp fresh mint, chopped
- 1 Tbsp sweet chilli sauce
- 2 tsp corn flour
- 1 Tbsp water (to make a paste)
- 2 tsp fish sauce
- 2 tsp lime juice
- Pinch sugar
- 8 small spring roll wrappers



### Method

1. Collect ingredients
2. Prepare all ingredients – peel and grate fresh ginger, crush garlic, chop shallots, celery and mint, grate carrot.
3. Heat oil in a frying pan and add the ginger, garlic and spring onions. Cook until the spring onions are soft.
4. Add the pork and cook until it is tender and the meat has changed colour.
5. Add the grated carrot, finely chopped celery and bean shoots and cook through.
6. Stir in the mint, sauces, lime juice and sugar, stir and cook for a few minutes until the liquid has been reduced. Spread on a plate and allow to cool.
7. Place a small amount of mixture in the middle of the spring roll wrapper. Fold each side inwards and roll up. Secure the end of the wrapper with a paste made from the cornflour and water
8. Place the spring rolls on a greased baking tray spray lightly with oil and bake at 200C for approximately 10 minutes