



Oven-Baked Spring Rolls

Season: Winter/Spring

Serves: makes 15-20 rolls

Recipe source: Stephanie Alexander Kitchen Garden Foundation

Fresh from the garden: carrot, celery, cabbage, garlic, spring onions

Equipment:

metric measuring spoons
clean tea towel
chopping board
cook's knife
bowls – 1 large,
1 small wok
wok sang
baking tray
pastry brush
serving platters

Dipping Sauce:

1/4 C white vinegar
1/4 C fish sauce
2 TB white sugar
2 TB lime juice
1 clove garlic, minced
1/4 tsp red chilli flakes

Ingredients:

2 TB sunflower oil, plus 1 TB to brush
spring rolls
1 garlic clove, peeled and finely
chopped 2 cm knob of ginger, finely
chopped
3 spring onions, finely chopped
1/4 Chinese cabbage (Wombok), finely
shredded and chopped
1 carrot, julienned
1 stalk of celery, finely diced
2 tsp light soy sauce
3/4 tsp sugar 1/4 tsp salt
1/4 tsp white pepper
1 1/2 TB oyster sauce
1 TB cornflour
1 packet of spring roll wrappers

What to do:

1. Preheat the oven to 180°C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the wok over high heat.
4. Add oil to the wok with the garlic, ginger and spring onions, and stir for 30 seconds.
5. Add the cabbage, carrot and celery, and continue to cook for a further 3 minutes.
6. Add the soy sauce, sugar, salt, pepper, oyster sauce and cornflour, cook for a further 2 minutes.
7. Transfer the mix to a large bowl and allow to cool for 5 minutes.
8. Place a spring roll wrapper on the bench and add a spoonful of filling diagonally across it.
9. Fold the corner closest to you over the filling, then fold in each side. Roll up firmly to enclose the filling.
10. Repeat this process until all the wrappers are used.
11. Place the spring rolls on the baking tray, with gaps in between them so they can brown all over.
12. Brush each roll with a little sunflower oil.
13. Bake for 20 minutes.
14. Serve with Dipping Sauce