

Crispy spring rolls

pooh pia todd

makes 20 rolls

- You can buy the frozen spring roll wrappers in all Asian stores and also in some regular stores these days. This is one of the few things in Thai cuisine that contains some wheat flour. We use the 20 cm square ones.
 - Remove the wrappers from the freezer 15 minutes before preparing. The ones you don't use, you can freeze again.
 - Keep two damp towels handy. One you put over the spring roll wrappers that you are going to use, and one over the finished spring rolls, so they don't get dry.
 - After you've rolled them, they will keep for up to 4 days in the refrigerator if kept in an airtight box.
 - You can freeze them also! Give them a quick deep fry, just to give them a slight crust. Then you can defrost and deep-fry them again until they become golden brown.
 - Glass noodles have many names: cellophane/vermicelli/bean thread or crystal noodles. They can be bought dry at your Asian shop and are made from mung bean and potato starch. Usually they have to be soaked in room temperature water for about 15 minutes, drained and then cut a few times with scissors as they are very long.
- **1 litre of oil for deep-frying**
 - **6 tbs frying oil for the stir-fry**
- Spring Roll filling**
- **200 g dried glass noodles**
 - **10 cloves garlic, killed and finely chopped**
 - **4 coriander roots, killed and finely chopped**
 - **250 g fresh bean sprouts**
 - **12 mushrooms finely sliced (any kind will do, we use shitake)**
 - **1 carrot, medium size, julienne sliced**
 - **2 tsp black pepper, freshly ground**
 - **1/2 dl oyster sauce**
 - **1/2 dl soy sauce**
 - **1 tbs sesame seed oil**
 - **3 tbs sugar**
 - **1/2 - 1 dl vegetable stock (or water)**
 - **6 spring onions, sliced in 5 cm pieces**
1. Soak glass noodles in room temperature water for 15 minutes, then drain. Make a few cuts with scissors.
 2. In a large saucepan or wok, fry garlic and coriander root on medium heat until the aromas are released. Be careful not to burn the garlic.
 3. Turn up the heat and add all veggies, except the spring onion. Stir-fry until the bean sprouts soften slightly. Add a bit of stock to prevent it becoming too dry.
 4. Add noodles, sauces and spices. Stir and blend gently until the vegetables and noodles have soaked up the sauces.
 5. Turn off the heat and add the spring onion, mix gently.
 6. Place the spring roll wrapper with a corner towards you. Place about 4 tablespoons of the noodle mix in the middle of the wrapper. (We are not making Mexican burritos here; so don't get greedy with the filling.) Roll it halfway until it looks like a triangle, fold in the sides, keep rolling and finally fasten the end bit of the wrapper with some 'glue'. The roll should be around 9 cm long. Place it under the damp towel and keep rolling!
 7. Heat up the oil for deep-frying. The temperature should be right when it starts to form small bubbles around a tooth pick when you stick it in the oil. Slide gently 4 rolls into the pan, not too many at a time or the oil cools down and your rolls will become oily. Deep-fry until golden brown.
 8. Remove from the pan and drain off excess oil. The oil can then be reused another 3 or 4 times.

Spring roll glue

- **4 tbs wheat flour**
- **1 1/2 tbs water (or just use beaten egg)**

Sweet & Sour Cucumber Salad

- **1 dl rice vinegar**
- **1 dl refined sugar**
- **1/2 tsp salt**
- **1 cucumber (large) sliced in 4 length wise, then finely sliced**
- **2 large fresh red chillies, sliced in fine rings**
- **5 Thai red onions, or 1 small regular red onion, thinly sliced**

1. In a pot, boil rice vinegar, sugar and salt until sugar dissolves. Refrigerate until it cools down.
2. Add all the vegetables to the vinegar dressing 20 minutes before serving, to let the veggies marinate, but not for many hours or they'll get soggy.

Serve with sweet chili sauce and sweet & sour cucumber salad. The cucumber salad not only tastes fantastic but actually works as a digestive too.

tps = teaspoon - tbs = tablespoon (the one you eat with)



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