

Baked Thai Spring Rolls

Season: Spring

Type: Side

Serves: 32 tastings

From the garden: Spring onion & broccoli

Class focus: Wrapping spring rolls



Equipment:	Ingredients:
<p>Large mixing bowl x 1 Wooden spoon x 1 Sieve x 1 Chopping boards and knives Grater x 1 Measuring spoons Measuring cups Baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5 Red ramekin x 5</p>	<p>2 pieces of glass noodles (see instruction below) 1 carrot (skin-on, roughly grated) ½ broccoli (stem included, finely chopped) 1 spring onion (white & green part, finely chopped) 32 spring roll wrappers</p> <p><i>Seasoning:</i> 2 tablespoons soy sauce 2 teaspoons sugar 1 tablespoon cornflour 10 grinds pepper</p> <p>Serve with 1 tablespoon of sweet chilli sauce in each red ramekin</p>

What to do:

1. Heat the oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. In a large mixing bowl, soak the glass noodles with boiling water for 2 minutes.
4. Drain the noodles and cut them into 3cm lengths.
5. Put all the ingredients **except spring roll wrappers** in a large mixing bowl, mix evenly.
6. Place a spring roll wrapper on a dry work surface, with one corner facing you.
7. Place 2 tablespoons of the mixture diagonally along the center.
8. Fold in the ends and roll up firmly to enclose filling.
9. Repeat with remaining wrappers and filling.
10. Place on the lined baking trays.
11. Bake for 15 minutes or until golden.
12. Serve into 5 serving plates with the sweet chilli sauce and a kitchen tong in each.

For gluten free option:

- Use gluten free plain flour
- Use rice paper wrapper
- Use gluten free soy sauce