

### Thai Spring Roll (Baw Piet)

- 12 spring roll Wrappers ( Packet of Large wrappers)
- 200g of Bean Sprouts
- 5 large Mushrooms
- 1 large carrot finely shredded / grated
- 1 teaspoons of Soy sauce
- 1 teaspoon of Pepper
- Vegetable oil for deep frying
- 1 juice of lime
- 2 spring onion chopped
- 1 tsp thai fish sauce
- Pinch of chilli powder or 1 fresh red chilli chopped
- Pinch of ground cumin and coriander

#### For the sealing

- 1 tablespoon of plain flour
- Water
- Oil for frying

- Shred the carrots very fine
- Chop the mushrooms into small pieces
- Mix all ingredients together in a large bowl.
- Carefully peel the wrappers apart and cover them with a cloth, so they won't dry and get hard.
- Make the glue, by mixing the water and flour in a small bowl
- Lay the wrapper on the cutting board point the corner toward you.
- Place the mixture on the wrapper closer to the corner that points to you, roll it twice. Wrap the left side in and the right side in. Then roll over. Leave about 1 inch of un-rolled wrapper, spread the glue around it and then roll it up.
- Have everything to hand and ready to be cooked beside your wok

#### Cooking

- If you have a deep fryer, fill with oil and heat to 375° F. If you don't have deep fryer you can use a wok, pour in the vegetable oil and turn on your stove to a medium/ high heat.

#### DO NOT LEAVE THE PAN UNATTENDED AT THIS POINT

- When the oil is hot and ready put the spring rolls in and fry about 5 minutes or until it turns to a golden brown colour. Try to turn them over frequently so they cook all the way.
- Let it soak up the oil, and cool on a plate with paper towels.
- Serve
- Cut in half and serve with spring roll dipping sauce.

#### Note:

- You could add a little prawn or any leftover meats finely shredded