



From the Culinary Company Kitchen

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Vietnamese Fried Spring Rolls

Yield: 16 portions

INGREDIENTS	AMOUNTS
Filling	
Tree Ear Mushrooms, Dried	2 ea
Water Chestnuts, minced	4 ea
Crabmeat, picked	1/3 cup
Shrimp, medium, peeled, de-veined , and minced	6 ea
Pork, ground	1/4 lb
Green onion, minced	1/3 cup
Ginger, minced	1 tsp
Garlic, minced	1 clove
Nuoc Mam, Vietnamese Fish Sauce	2 tsp
Sherry, dry	2 tsp
White Pepper, ground	1/4 tsp
Egg, lightly beaten	1 ea
Wrappers	
Sugar	4 Tbsp
Rice Paper Rounds, 9" diameter	16 ea
Dipping Sauce	
Nuoc Mam, Vietnamese Fish Sauce	1/4 cup
Sugar	1/3 cup
Lemon juice	3 Tbsp
Rice Vinegar	3 Tbsp
Garlic, minced	1 clove
Chili Sauce	2 tsp
Peanut Oil, for frying	4 cups

Process

1. Reconstitute mushrooms and mince
2. Combine all ingredients for filling and reserve
3. For the wrappers, stir sugar into 4 cups of warm water in a large bowl and moisten each wrapper in the sugar water until pliable (approximately 10 seconds each)
4. Place wrapper on a clean kitchen towel, spoon 1/3 cup of filling 1 in from bottom of wrapper. Fold end of wrapper over filling and fold in each side of the wrapper and roll to completely enclose. Moisten wrapper end, if needed to seal

5. Place rolls seam side down on baking sheet lined with parchment paper until finished
6. For the dipping sauce, combine all ingredients, whisk them together, cover and refrigerate while oil is heating
7. Deep fry rolls in batches in 350° peanut oil until golden brown (approximately 4 minutes)
8. Briefly drain the rolls and serve immediately with dipping sauce