

Spring rolls

one pack filo dough

For the filling:

2 carrots

2 spring onions

100 g cabbage

1 celery stalk

50 g bean sprouts

3 garlic cloves, minced

1 teaspoon ginger (fresh, grated or powder)

1 teaspoon coriander powder

1 tablespoon soy sauce

1 tablespoon oil

salt and pepper, to taste

oil for frying

The filo dough dries very quickly, cover it with a damp towel while working to prevent it from breaking.

Cut all the vegetables a la Julienne. Heat the oil in a saucepan, add all the ingredients and stir fry for a few minutes until the moisture evaporates.

Allow to cool.

Lay the filo dough (10 cm x 10 cm for little spring rolls) on a clean working surface. Place one tablespoon of filling like in the picture below.



Spring rolls

Fold the left and right sides of dough over filling. Roll upwards. Wet the end so will stick to the roll.



Spring rolls

Fry it on each side for a few minutes, in hot oil, until crisp. Place on a paper towel to drain.

Serve with [peanut sauce](#) or sambal (chili sauce).



Maxi sprin roll