



Abalone and Shiitake Spring Rolls.

Ingredients

200g minced Abalone
2 cloves Garlic, minced
6 Shiitake Mushrooms, rehydrated
Handful Vermicelli Noodles, rehydrated
¼ tsp White Pepper
1 tsp White Sugar
½ tablespoon Soy Sauce
1 tablespoon Fish Sauce
1 tablespoon Oyster Sauce
Handful Bean Sprouts
Handful Coriander, roughly chopped
~10 Spring Roll Wrappers
Vegetable oil for frying

Notes

These freeze well – to reheat simply pop into a moderate oven from frozen until warmed through.

Method

Step 1 Rehydrate the shiitake mushrooms by pouring boiling water over them and let them sit for about half an hour. Remove the woody stems and thinly slice.

Step 2 Rehydrate the vermicelli noodles as per packet instructions, chop into 5cm lengths.

Step 3 Mix together the garlic, sugar, pepper, soy sauce, fish sauce and oyster sauce, stirring until the sugar dissolves and then pour over abalone mince and mix through.

Step 4 Add mushrooms, coriander, vermicelli noodles and sprouts to abalone mixture, and stir well until combined.

Step 5 Separate one spring roll wrapper and place a large tablespoon of mixture near one corner. Roll and fold the outer edges towards the middle and then finish rolling up. Brush the corner with water to seal the end.

Step 6 Pre-heat Oil for deep frying.

Step 7 Gently place the spring rolls into the hot oil, ensure you do not overfill as the temperature will drop. Cook spring rolls for approximately 4-5mins or until pastry is golden brown.

Step 8 Serve with your choice of dipping sauce (*pictured with sweet chilli sauce*).