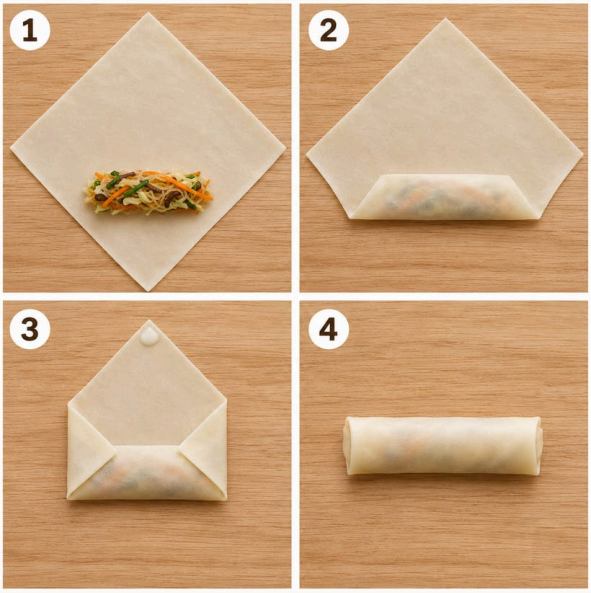


Indonesian mini spring rolls

10 servings

Ingredients

FILLING

- **750 g** minced beef
- **2** leeks
- **2** large carrots
- **2** large onions
- **1** generous splash of soy sauce
- **1** packet of glass noodles, cooked
- **1** red chilli
- **3** garlic cloves

WRAPPING AND FRYING

- **2** packs of spring roll wrappers
- **1** bottle of sunflower oil
- **2** spoonfuls of flour
- **1–1½** spoonfuls of water

Method

FILLING

1. Fry the minced beef with one chopped garlic clove, breaking up the meat. Drain in a colander and season with pepper and soy sauce.
2. Chop the onions, grate the carrots and finely slice the leeks. Finely chop the chilli. Stir-fry the vegetables and chilli in a little oil with the remaining garlic until the vegetables are still slightly crisp. Season with pepper and a splash of the soy sauce.
3. Mix the beef and vegetables with the cooked, drained glass noodles. Leave the filling to cool.

FOLDING AND FRYING

4. Mix the flour and water into a paste. Lay a wrapper with one corner pointing towards you and put a spoonful of filling just below the centre.
5. Fold the bottom corner over the filling, fold the sides in and dab the top corner with paste. Roll up and press the seam closed.
6. Fry in sunflower oil at about **175 °C** until light golden brown.

> **Tip:** You can freeze the spring rolls before frying.