

# Oven-Baked Spring Rolls

Season: Winter/Spring

Makes: 15 large rolls

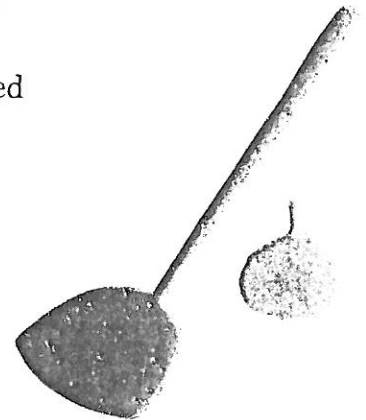
Fresh from the garden: carrot, Chinese cabbage, celery, coriander, garlic, ginger, spring onions

## Equipment:

tea towel  
chopping board  
cook's knife  
grater  
large bowl  
wok  
wok sang  
large bowl  
baking tray  
pastry brush  
small bowl

## Ingredients:

2 tbsp sunflower oil, plus 1 tbsp to brush spring rolls  
1 clove garlic, finely chopped  
2 cm knob ginger, finely chopped  
3 spring onions, finely chopped  
¼ Chinese cabbage, finely chopped  
1 carrot, grated  
1 stalk celery, finely chopped  
2 tsp light soy sauce  
¾ tsp sugar  
¼ tsp salt  
½ tsp white pepper  
1½ tbsp oyster sauce  
1 tbsp cornflour  
1 packet spring roll wrappers  
1 large handful coriander, finely chopped



## What to do:

1. Preheat the oven to 180°C.
2. Place wok over high heat.
3. Add oil to the wok with the garlic, ginger and spring onions, and stir for 30 seconds.
4. Add the cabbage, carrot and celery, and continue to cook for a further 3 minutes.
5. Add soy sauce, sugar, salt, pepper, oyster sauce and cornflour, cook for a further 2 minutes.
6. Transfer the mix to a large bowl and allow to cool for 5 minutes.
7. Place a spring roll wrapper on the bench and add a spoonful of filling diagonally across it.
8. Brush the sides with water to help seal the rolls.
9. Fold the corner closest to you over the filling, then fold in each side.
10. Roll up firmly to enclose the filling.
11. Repeat this process until all wrappers are used.
12. Place the spring rolls on a baking tray, with gaps in between them so they can brown all over.
13. Brush each roll with a little sunflower oil.
14. Bake for 20 minutes.
15. Sprinkle with coriander before serving.