Vegetable spring rolls

Ingredients

375g thin, egg noodles
1/4 Chinese cabbage, finely shredded
2 small carrots, coarsely grated
½ leek, thinly sliced
12 snow peas, strings removed, thinly sliced
½ cup bean sprouts
1 tablespoon fish sauce
1 garlic clove chopped finely
1 tablespoon kecap manis
275g packet spring roll pastry, thawed
Peanut oil or light olive oil, for frying

Method

Place noodles into a heat-proof bowl. Cover with boiling water. Stand for 5 minutes or until tender. Drain. Rinse under cold water.

Place 1 tablespoon oil into a wok and heat then garlic and leek cook until soft ,add cabbage, carrot and stir fry for 2-3 minutes toss in the sprouts and snow peas fish sauce and kecap manis, and stir-fry for a further 1-2 minutes. Set aside

Combine noodles and vegetables in a bowl. Mix well. Place 1 pastry sheet onto a flat surface, with 1 corner facing you.

Place a heaped tablespoonful of mixture onto corner of pastry. Fold corner over filling. Brush opposite corner with cold water. Roll up. Press to seal. Repeat with remaining filling and pastry.

Pour oil into a saucepan or wok so it is one-third full. Heat over medium-high heat until a piece of bread dropped into oil sizzles. Deep-fry spring rolls, 3 at a time, for 3 to 4 minutes or until golden. Drain on paper towel. Serve with kecap manis.