



*Perfect recipe
for collective kitchens*

Spring Rolls

To calculate the amount needed for each ingredient: Amount of the basic recipe X Number of recipes = Total Amount

Ingredient	Amount	Number of recipes	Total amount
Ground pork	225 g (½ lb)		
Finely chopped carrots	4		
Onion	½		
Sugar	30 ml (2 tbsp.)		
Salt	2 ml (½ tsp.)		
Pepper	2 ml (½ tsp.)		
White egg	1		
Fragrant dried mushrooms, rehydrated for 10 minutes in warm water, chopped into small pieces	3		
Vermicelli, rehydrated for a few minutes in warm water	45 ml (3 tbsp.)		
Package spring roll dough	1		

PREPARATION 30 MIN
COOKING 15 MIN
SERVINGS 20 rolls

Preparation

- Drain the chopped carrots by pressing with your hands.
- In a bowl, combine all the filling ingredients and mix well.
- Spoon the filling onto the roll dough and seal using a little egg white.
- Fry for 12 to 15 minutes.