Thai Spring Rolls

Coriander root goes into the pan first, the leaves go in last. Between them they give these little vegetable rolls a lovely fresh flavour.



MAKES 8 SMALL ROLLS / WOK, DEEP SAUCEPAN AND THERMOMETER

Prep 25 min · Cool 10 min · Fry 8–12 min

Ingredients

25 g dry rice vermicelli

1 tsp peanut or neutral oil, plus neutral oil for frying

1 small garlic clove, ¼ red chilli and 1 small coriander root, finely chopped

1 spring onion, finely sliced, and 1 tsp chopped coriander leaves

40 g carrot and 50 g zucchini, coarsely grated

20 g bean sprouts, roughly chopped, and 1 tsp soy sauce

8 small wheat spring-roll wrappers, about 15 cm square, thawed

1 tsp cornflour and 2 tsp cold water

Sweet chilli sauce or soy sauce, to serve

At the stove

1. Soften

Soak the noodles until pliable. Drain and snip them short.

2. Fill

Stir-fry the vegetables. Fold in the noodles, soy and coriander leaves. Cool, then divide among eight wrappers.

3. Fry

Fold, roll and seal with cornflour paste. Fry in batches until crisp and golden.

KOOK'S SECRET

Keep the waiting wrappers under a barely damp tea towel. A dry corner cracks as you fold it and lets the filling escape.

Thai Spring Rolls

The full method

01 **Prepare**

Soak the vermicelli in warm water for about 10 minutes, or follow the packet. Drain well and snip into short lengths. Squeeze the grated zucchini dry. Scrub the coriander root before chopping.

02 **Cook the filling**

Heat 1 tsp oil in a wok. Stir-fry the garlic, chilli and coriander root for 30 seconds. Add the spring onion, carrot, zucchini and sprouts. Toss for 2–3 minutes until just tender and the pan looks dry. Off the heat, fold through the noodles, soy and coriander leaves. Spread on a plate to cool.

03 **Roll**

Mix the cornflour and water into a paste. Set a wrapper on the diagonal. Place one-eighth of the cold filling in a short line near the bottom corner. Fold that corner over, tuck in both sides and roll snugly. Brush the last corner with paste to seal. Repeat with the rest.

04 **Fry**

Heat 4 cm oil to 175°C in a deep saucepan, keeping it below a third of the pan's depth. Lower in 2–3 rolls at a time. Turn for even colour and fry for 2–3 minutes until golden. Drain on a rack and serve with sweet chilli or soy sauce.

FROM MARK'S KITCHEN

Spread the hot filling out thinly on a plate. Steam escapes faster that way and the first wrapper stays as crisp as the last.