

Noodle and Vegetable Spring Rolls

Serves: 12

Fresh from the garden: Garlic chives, sweet potato leaves, capsicum, fresh chillies (for the dipping sauce)

Equipment:	Ingredients:
Small colander	12 medium sized spring roll wrappers
Clean tea towel	1 1/2 cups Chinese cabbage
Medium mixing bowl	1 handful garlic chives
Chopping boards	12 sweet potato leaves
Peeler	2 spring onions
Grater	2 carrots, grated to give 1 cup
Scissors	1 small capsicum
3 Small mixing bowls	60g rice vermicelli noodles
Small white bowls	1/2 teaspoon crushed garlic
Large mixing bowl	1/2 teaspoon grated ginger
Dessert spoons	1 tablespoon soy sauce
Baking tray lined with baking paper	2 tablespoons oyster sauce
Pastry brush	1 teaspoon hoisin sauce
	Vegetable oil

What to do:

Preheat the oven 210° Celsius, eco fan function.

Soak noodles in hot water for 5 minutes, then drain in the colander and tip out onto a clean tea towel to absorb any extra water. Use scissors to chop into small pieces.

Prepare the filling for the spring rolls. Use scissors to finely chop the cabbage, garlic chives, sweet potato leaves, and spring onions. Peel and grate the carrots, and finely chop the capsicum.

Add ginger, garlic, and the sauces to the large bowl and mix well. Add the noodles and vegetables and mix until well combined.

Place the spring roll wrappers on the chopping board in a diamond shape. Wet the top corner of the diamond with a little water. Place 2 heaped dessert spoons of filling on the bottom portion of the pastry. Roll the pastry over the filling, then fold in the sides and keep tightly rolling until you have sausage shape.

Place the rolls onto the baking tray and brush with a little oil and cook until golden, about 20-25 minutes.

Notes: Include any additional information here.