

## Baked Thai Spring Rolls

**Season:** Spring

**Type:** Side

**Serves:** 36 tastings

**From the garden:** Carrot & bok choy



**Class focus:** Cutting vegetable into strips, wrapping spring rolls

Equipment:	Ingredients:
Small frying pan x 1	2 tablespoons canola oil
Small mixing bowl x 1	2 eggs (beaten)
Fork x 1	2 pieces of glass noodles (see instruction below)
Wooden spoon x 2	1 carrot (roughly grated)
Large mixing bowl x 1	1 bok choy (cut into thin strips)
Sieve x 1	36 spring roll wrappers
Chopping boards and knives	<i>Seasoning:</i>
Grater x 1	2 tablespoons soy sauce
Measuring spoons	2 teaspoons sugar
Measuring cups	1 tablespoon cornflour
Baking tray x 2	10 grinds pepper
Baking paper	Serve with 1 tablespoon of sweet chilli sauce in
Serving plate x 5	each red ramekin
Kitchen tong x 5	
Red ramekin x 5	

### What to do:

1. Heat the oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Heat oil in a small frying pan over medium heat, pour in beaten eggs, stirring often until eggs are cooked and scrambled into small pieces. Set aside.
4. In a large mixing bowl, soak the glass noodles with boiling water for 2 minutes.
5. Drain the noodles and cut them into 3cm lengths.
6. Put all the ingredients **except spring roll wrappers** in a large mixing bowl, mix evenly.
7. Place a spring roll wrapper on a dry work surface, with one corner facing you.
8. Place 2 tablespoons of the mixture diagonally along the center.
9. Fold in the ends and roll up firmly to enclose filling.
10. Repeat with remaining wrappers and filling.
11. Place on the lined baking trays.
12. Bake for 15 minutes or until golden.
13. Serve into 5 serving plates with a kitchen tong in each and serve with some sweet chilli sauce.