

# Cabbage Popiah Recipe

(Taiwanese Spring Roll Recipe)

**Ingredients:** Serves 4

300g popiah rice wrapper (spring roll wrappers)

adequate sweet bean paste (for brushing)

**Filling:**

2 eggs (beaten, shallow-fry into thinly egg skin, shredded)

2 pieces hard firm bean curd (diced, fried)

50g dried shrimps (fried)

100g fresh lettuce (shredded)

500g cabbage (shredded)

½ stalk carrot (shredded)

1 teaspoon chopped garlic

**Seasoning:**

1 tablespoon oyster sauce

1 tablespoon light soy sauce

1 teaspoon sugar

1 teaspoon pepper

3 tablespoons water

**Method:**

To make filling, heat up 2 tablespoons oil in the hot wok to fragrant chopped garlic. Blend in shredded cabbage and shredded carrot, stir-fry until soft. Then, add in water and seasoning, stir for a while. Remove and leave to cool. Assembly, place and flatten a popiah rice wrapper on the plate. Spread with a little sweet bean paste in the center of the popiah wrapper. Place adequate egg shreds, diced hard firm bean curd, dried shrimps and fresh lettuce. Cover with some fried shredded cabbage. Fold in the sides and wrap well, roll up as a spring roll, tucking ends neatly, cut and serve hot.

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