

Deep-Fried Mixed Rolls Recipe

Ingredients:

200 g shelled prawns (shrimps)
400 g minced pork
6 water chestnuts, peeled and finely diced
1 clove garlic, very finely chopped
2 shallots, peeled and very finely chopped
2 teaspoons rice wine
1 teaspoon light soy sauce
½ teaspoon sugar
¾ teaspoon salt
150 g cooked crab meat
2 sheets bean curd skin
1 tablespoon corn starch, dissolved in 1 tablespoon water

Method:

Using a Chinese cleaver, chop prawns until coarsely minced. Mix prawns with pork, water chestnuts, garlic, and shallots until well blended, then sprinkle over rice wine, soy sauce, sugar and salt and mix well. Gently mix in crab meat and set aside. Trim off thick edges of bean curd skin. Cut sheets into six 23 cm x 30 cm rectangles and rinse quickly under running water to remove excess oil and salt. Gently pat dry. Lay a rectangle flat on a work surface. Place 3 tablespoons of filling along a short side and pat it into a log shape, leaving small margins at each end. Roll skin around the filling, tucking in the sides as you go. Smear a little corn starch solution along seam and press to seal. Repeat with remaining skin and filling. Place rolls in a lightly greased steamer tray, spacing at least 1 cm apart. Steam over high heat for 9 minutes, or until just cooked. Transfer rolls to a lightly oiled plate and let cool. Heat oil in a wok until very hot and just starting to haze. Fry rolls in 3 or 4 batches; carefully lower rolls into oil and fry, turning occasionally, until golden brown all over. Drain rolls on paper towels and slice diagonally into bite-size pieces. Serve with sweet flour sauce and chili ketchup for dipping.

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