

# Egg Rolls Recipe

(Po-Pia Thot Recipe)

**Ingredients:** Serves 4

1 pack egg-roll sheets  
225g ground pork  
80g crab meat  
1 egg  
80g mungbean noodles  
½ cup shredded carrot  
½ cup shredded cabbage  
5-6 dried ear mushrooms, chopped (soaked in hot water)  
½ tablespoon black pepper  
1 tablespoon chopped garlic  
½ teaspoon salt  
1 tablespoon light soy sauce  
3 cups cooking oil  
Paste made by mixing 2 tablespoons wheat flour in ¼ cup water and stirring over low heat.

**Ingredients for egg roll sauce:**

¼ cup vinegar  
¼ cup water  
½ cup sugar  
½ teaspoon salt  
½ tablespoon chili, well pounded  
2 teaspoons tapioca flour mixed in 2 tablespoons water

**Method:**

Soak the noodles until soft, then cut into short lengths. Mix pork, egg, cabbage, carrots, mushrooms, pepper and light soy sauce together then add the noodles and mix well. Fry the garlic in 3 tablespoons oil and then add the pork and noodle mixture. Fry until fairly dry, then set aside to cool. Place a teaspoonful of the filling on an egg roll sheet, fold the sheet over the filling, fold about half a turn, fold in the ends to close them; then, roll up tightly, sealing the sheet closed with the paste. Deep fry in plenty of oil over low heat until crisp and golden brown. Serve with sauce, sliced cucumber, and sweet basil leaves. To prepare sauce, mix the vinegar, water, sugar, salt and chili; heat to boiling, add a little of the flour water, boil a short time, then remove from heat.

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