

Korean Spring Roll Recipe

Ingredients:

200 g beef
2 eggs
8 pieces of shrimp
350 g spinach
2 strips of cucumber
120 g bean sprouts
8 pieces of dried Shiitake mushrooms
1/4 strip of carrots

Ingredients of Pancake:

30 g corn starch
200 g plain flour
1 egg
1 teaspoon of salt

1 teaspoon of sugar

Ingredients of Sauce:

5 tablespoons of soy sauce
1 1/2 tablespoons of mashed garlic
1/2 tablespoon of sugar
1/2 tablespoon of white sesame seeds
1 tablespoon of white sesame oil
1 tablespoon of chopped scallion

Method:

Marinate shredded beef with soy sauce and sesame oil for 5 minutes, and stir-fry until done. Boiled spinach, then rise with cold water and cut into 2-inch length pieces after drained. Soak dried Shiitake mushrooms with hot water until softened and then shred, boiled with soy sauce, sugar and sesame oil and drain off the sauce. Beat eggs and light pan-fry to a thin layer and shred it when it is cooled. Wash and cut cucumber and carrots into fine strips. Boiled shrimp with hot water, then rinse with cold water and remove shell and tail. Boiled bean sprouts with hot water, rinse with cold water; drain off and leave aside. Stir pancake batter well and then lightly pan-fry to palm-sized thin slices of pancakes and leave aside to cool. Arrange beef, spinach, shiitake mushrooms, shredded egg, cucumbers, carrots, shrimps and bean sprouts into a big plate. Combine the sauce ingredients in a bowl. To serve, put a little bit of each arranged ingredients onto a piece of cooled pancake and put some sauce on the ingredients and wrap up the pancake.