

Seafood Egg Rolls Recipe

Ingredients: Serves 4

150g shrimps
150g shredded belly pork
5 shiitake mushrooms
900g Chinese cabbage
1 bamboo shoot
2 stalks scallion
600g egg roll wrappers
1 tablespoon flour paste

Seasonings A:

½ tablespoon soy sauce
1 teaspoon cornstarch
1 tablespoon water

Seasonings B:

a little of salt and cornstarch

Seasonings C:

2 tablespoons soy sauce
¼ teaspoon salt
cornstarch paste

Method:

Marinate pork strings with seasonings A for 20 minutes. Marinate shrimps with seasonings B for 20 minutes. Shred shiitake mushrooms after soaked. Shred Chinese cabbage. Cook bamboo shoot and then shred it. Stir fry pork strings and shrimps, remove. Heat 3 tablespoons oil to stir-fry scallion and shiitake mushrooms, add cabbage in, stir-fry for a while. Add bamboo shoot and ½ cup water, cook until cabbage is very soft. Season with soy sauce and salt, add pork and shrimps, mix well, thicken with cornstarch paste, remove to a bowl and let it cool. Place about 2 tablespoons stuffing on a egg roll wrapper, roll and pack it into a cylinder shape, seal with flour paste. Heat the deep fry oil to 160°C, deep fry the egg rolls until golden brown, remove and drain off the oil, serve.

[asian_free_recipes_download][asian_free_recipes_download]