

Spring Rolls (Chun Geun) Recipe

Ingredients:

100 g shrimps, shelled, de-veined, and julienned
80 g lean boneless pork, cut into shreds
5 cups peanut oil
3 scallions, trimmed and cut into 1½-inch pieces, white parts julienned
450 g mung bean sprouts, ends removed
12 spring roll wrappers (available at Asian supermarkets or wet market)
1 large egg, beaten

For the shrimp marinade:

⅓ teaspoon salt
⅓ teaspoon soy sauce
⅓ teaspoon sugar

For the pork marinade:

½ teaspoon salt
¼ teaspoon soy sauce

Method:

In 2 separate bowls, combine the ingredients for both marinades. Place the shrimp in its marinade and allow to rest for at least 30 minutes. Do the same for pork in its marinade. To make the filling, heat the wok over high heat for 30 seconds. Add 1 tablespoon peanut oil and coat the wok with it using a spatula. When a wisp of white smoke appears, add the pork and its marinade. Stir and cook for 20 seconds. Add the shrimp and its marinade, stir, and cook for 10 seconds. Add the scallions, stir, and cook for 30 seconds. Add the bean sprouts, stir, and cook for 1 minute, until the sprouts wilt. Turn off the heat, transfer the mixture to a strainer, and drain well. To make the spring rolls, work with one wrapper at a time, keeping the others covered with plastic wrap or a damp cloth. Place a wrapper on the work surface with a corner facing you. Place 2 tablespoons filling in a line across one end of the wrapper. Dip your fingers in the beaten egg and wet the edges of the wrapper. Fold over the tip and continue to roll, folding in the sides as you do. Keep rubbing the beaten egg at the edges to ensure the spring roll will be sealed. Repeat until all the spring rolls are made. Place the remaining oil in a wok and heat to 180°C. Place 4 spring rolls in the oil at a time and fry, turning, until they are golden brown, 3 to 4 minutes. Remove, drain on paper towels, and keep warm. Repeat until all 12 are done. Turn off the heat and serve immediately, either by itself or serve with chili ketchup by the side as a dip.