

## Thai-Style Gold Bags Recipe

### Ingredients:

18 spring roll wrappers, about 8-cm square, thawed if frozen  
Oil, for deep-frying  
Plum sauce, to serve

### Filling:

4 baby corn cobs  
130 g water chestnuts, drained  
1 shallot, peeled  
1 egg, separated  
2 tablespoon cornflour  
60 ml water  
Small bunch fresh coriander (cilantro), chopped  
Salt and ground black pepper

### Method:

Make the filling. Place the baby corn, water chestnuts, shallot and egg yolk in a food processor blender. Process to a coarse paste. Place the egg white in a cup and whisk it lightly with a fork. Put the cornflour in a small pan and stir in the water until smooth. Add the corn mixture and chopped coriander and season with salt and pepper to taste. Cook over a low heat, stirring constantly, until thickened. Leave the filling to cool slightly, then place 1 teaspoon in the centre of a spring roll wrapper. Brush the edges with the beaten egg white, then gather up the points and press them firmly together to make a pouch or bag. Repeat with remaining wrappers and filling. Heat the oil in a deep-fryer or wok to 190°C or until a cube of bread, added to the oil, browns, in about 45 seconds. Fry the bags, in batches, for about 5 minutes, until golden brown. Drain on kitchen paper and serve hot, with the plum sauce.

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