



Mini Shrimp Spring Rolls

These delicious little spring rolls are perfect as part of a selection of canapés. Serve with a selection of dips, as suggested in the recipe.

Makes about 30

INGREDIENTS

1/2 cup dried rice vermicelli
 1 carrot, cut into matchsticks
 1/4 cup snow peas, shredded thinly lengthwise
 3 scallions, finely chopped
 3 1/2 oz. precooked peeled shrimp
 2 garlic cloves, crushed

1 tsp. sesame oil
 2 tbsp. light soy sauce
 1 tsp. chili sauce
 7 oz. phyllo pastry, cut into 6 in. squares
 1 egg white, beaten
 vegetable oil, for deep-frying

dark soy sauce, sweet chili sauce, or sweet-and-sour dipping sauce (see Thai Fish Cakes, page 40), for dipping

1 Cook the rice vermicelli according to the package instructions. Drain thoroughly. Roughly chop and set aside. Bring a pan of salted water to a boil and blanch the carrot and snow peas for 1 minute. Drain and refresh under cold water. Drain again and pat dry on paper towels. Mix together with the noodles and add the scallions, shrimp, garlic, sesame oil, soy sauce, and chili sauce. Set aside.

2 Fold the phyllo pastry squares in half diagonally to form triangles. Lay a triangle on the work surface, with the fold facing you, and place a spoonful of the mixture in the center. Roll over the wrapper to enclose the filling, then bring over the corners to enclose the ends of the roll. Brush the point of the spring roll furthest from you with a little beaten egg white and continue rolling to seal. Continue with the remaining phyllo triangles to make about 30 spring rolls.

3 Fill a deep fat fryer or saucepan about a third full with vegetable oil and heat to 375° F or until a cube of bread browns in 30 seconds. Fry the spring rolls, 4 or 5 at a time, for 1–2 minutes or until golden and crisp. Drain on paper towels. Fry the remaining spring rolls in batches.

4 Serve hot with dark soy sauce, sweet chili sauce, or sweet-and-sour sauce for dipping.

