

## Spring Rolls

Spring rolls are a traditional dish eaten both at daily meals and on special occasions. Let's make fried spring rolls with English Treasure:

[www.englishtreasure.asia](http://www.englishtreasure.asia)

The ingredients are ground pork, shrimp, eggs, onions, carrots, bean sprouts, spring onions, shallots, shiitake and cloud ear mushrooms, glass noodles, rice paper, lemon, salt, fish sauce, pepper, oyster sauce, and cooking oil. Lettuce, sliced tomatoes, carrots, and fresh chilies are used as a garnish.

[youtube.com/EnglishTreasure](https://youtube.com/EnglishTreasure)

Soak the noodles and mushrooms in water and then chop them. Mince the shrimp. Peel and grate the carrots, and finely chop the shallots, spring onions, and bean sprouts.

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Place the meat, shrimp, and chopped vegetables into a large bowl, add the eggs, sauces, and seasonings, and mix thoroughly. Leave for ten minutes to marinate.

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Dip the rice paper in lemon juice to make it easier to roll and crispy once fried, and place it on a flat surface. Spread one tablespoon of the mixture on the paper and roll. Repeat until the mixture is finished.

Heat the oil in a pan, then deep fry the spring rolls. When they are golden, remove them to drain the oil and cool. Set a plate garnished with lettuce, tomatoes, carrots, and chilies and enjoy!

What kinds of sauce are used in making spring rolls?

Why should you dip the rice paper in lemon juice?

Spring rolls are my favourite Vietnamese food. What's yours?