

Veggies Lacy Spring Roll

Ingredients:

100g Taro, chopped
100g Onion, diced
50g Bean sprouts
50g Carrots, chopped
20g Shiitake mushroom, chopped
10g Wood ear mushroom, chopped
50g Jicama, chopped
1 Egg

Batter

125g Rice flour
10g Cornstarch
10g Flour
½ tsp Salt
145ml Water

Directions:

Lacy Roll

1. In a mixing bowl, add rice flour, corn starch, flour, salt and water. Mix well and let rest at room temperature for at least 20 minutes.
2. After 20 minutes, pour batter into the plastic bottle with holes on the lid.
3. Using a non-stick pan, spread a layer of cooking oil on the surface of the pan, then squeeze the plastic bottle in the direction of a clock to make the rice paper cover.

The filling

1. Stir-fry the onions until caramel color, let cool.
2. Mix together the remaining ingredients in a mixing bowl.
3. Start to roll.
4. Shallow fry until golden brown.