

Spring Rolls

Source: Heather Hayden, Michael D'Attilo

Ingredients

Fillings

Carrots, julienned

Cabbage, sliced into strips

Cucumber, sliced into strips

Bean sprouts

Rice or bean noodles, cooked and drained

Fresh cilantro, minced

Ginger tofu

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1/2 container firm or extra firm tofu, well pressed

2 tbsp soy sauce

1 tbsp olive oil

2 tbsp sesame oil

1/2 tsp ginger

Directions:

Ginger tofu:

Slice the pressed tofu into thin strips. Heat the soy sauce, olive oil, sesame oil and ginger in a skillet and saute the tofu for 5-7 minutes, just until lightly crisp. Sometimes it is hard to get it to crisp; still tastes great when soft.

Spring rolls:

In a large bowl, toss together fillings gently. Tofu sometimes breaks apart; it is better to keep it aside and add it to the spring roll during assembly.

Submerge spring roll wrappers in water until pliable one at a time. Using hot water helps; it only takes a few seconds for the wrapper to soften. Take it out before it goes completely soft (it will feel solid but not brittle) as it will continue to soften as you are filling it. With practice you'll get a feel for when it is right.

Arrange fillings in wrapper. Fold the bottom of the wrapper over the top of the ingredients, fold in sides and roll up like a burrito. Repeat with remaining wrappers.

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