

Mini Prawn Rolls



INGREDIENTS

- 300 g dried prawns (shrimps) - rinsed and drained
- 2 stalks lemongrass - end trimmed and crushed
- 6 kafir lime leave
- 3 tbsp chili powder
- 1/2 tbsp ground tumeric
- 8 tbsp sugar
- 5 large sheets spring rolls skin - cut into 3 cm squares
- Cooking oil for deep frying

DIRECTIONS

1. Using a mortar and pestle or blender, grind dried prawns until fine.
2. Heat a wok over low heat and add lemongrass, kafir leaves, chili powder, ground tumeric and dried prawns. Stir fry constantly until mixture is fragrant and dry. Remove from heat and leave to cool completely before adding sugar. Mix well.
3. Place a spring roll skin square on a flat work surface with one corner pointing towards you, spoon a small amount of prawn mixture in a line on skin. Fold corner nearest to you over prawn mixture, then fold left and right corners in. Roll into a neat and tight roll, press edge to seal. Repeat until ingredients are used up.
4. Heat oil for deep frying and deep fry prawn rolls in batches until golden brown and crisp. Drain well on absorbent paper towels and allow it to cool.
5. Store in an air-tight container. Prawn rolls can keep up to 3 months at room temperature and up to 6 months if refrigerated.