

RECIPE: Por Pieer Tod - Spring Rolls

Ingredients for the filling

30 gr clear glass noodles
3/4 tablespoon soy sauce
½ teaspoon white sugar
1 pinch salt
¼ teaspoon pepper
1 cup shredded carrots
40 gr shredded cabbage
40 gr radish
6 cups vegetable oil for deep frying
4 sheets spring roll pastry

Preparation

Mix noodles, vegetables, sauce, sugar and salt in mixing bowl. Divide into 4 portions. Wrap the portions inside the pastry sheets and deepfry them until golden brown. Cut and serve with sweet chili sauce.