



PRAWN AND MOZZARELLA SPRING ROLLS WITH CORIANDER



Breville

DEEP FRYER

For this super easy recipe, adjust the quantity depending on how many you want to make. A store bought spring roll dipping sauce or sweet chilli sauce works well to serve with these.

Recipe – per spring roll

1 Sheet of spring roll pastry, thawed
1 Large prawn or 2 smaller prawns, cleaned and peeled
1 Piece of mozzarella cheese about 5cm long and 1cm wide
A sprig of coriander (about 2 – 3 leaves)
Oil for frying
Sauce for dipping

Main equipment:
Breville Deep Fryer

Make the spring rolls in advance and fry just before you are ready to serve.

Roll the prawn or prawns fairly tightly into a spring roll shape with the

mozzarella and coriander.

Tuck the edges in to ensure the filling doesn't fall out. Seal the edges of the pastry with a dampened finger.

*If you make these in advance, ensure you bring them to room temperature before frying.

Fill the Breville Deep Fryer with oil until the required level, and heat it on its highest setting. When it has reached the 180C, fry the spring rolls in small batches of 3 until golden brown turning once.

Drain on sheets of paper towel and serve straight away.