

Spring rolls are a very popular food dish among Thais and foreigners. A spring roll is made of a thin outer wrapping that is filled with a certain type of noodles. The other ingredients that are mixed along with the noodles vary according to taste preference.

Spring Rolls (Chungun)



Pancakes:

- 2 cups flour
- ½ tsp. salt
- 2 eggs
- 1 ½ cups water
- Fat for deep frying

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Mix the flour, salt, eggs, and water until smooth. Lightly oil a 6-inch skillet and heat. Pour as little of the batter as necessary to cover the bottom, into the skillet. Bake over very low heat until set, and then turn over for a few seconds. Turn out onto a towel or flat plate. Stack while preparing the balance.

Place a tbs. of the filling in the center of each pancake in an oblong. You can use just about anything you'd like as a filling for spring rolls. Vegetables should be either lightly steamed or sauteed and sliced into thin slivers. If you're using noodles, I find it works best to break them in half before cooking so they're not too long. Fresh herbs are

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Variations of the spring roll recipe can also be made by using, minced chicken or minced crab meat instead of the pork. You could also try combining two of these like, minced chicken and minced crab meat when making spring rolls. Remember to reduce the quantity of each of them in order to keep proportion with the rest of the ingredients.

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wonderful to use in spring rolls as well Fold in the opposite ends, and then roll up.

Heat the fat to 375 degrees and fry a few rolls at a time in it. Drain, cut in thirds and serve hot with mustard and duk sauce.

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