

THAI CUISINE

Thai spring rolls – Po Piah

nice to serve with a tasty dip

Ingredients: 35 Persons

1 Tbsp vegetable oil
300 g lean minced pork meat
4 cloves garlic chopped finely
6 Thai spring onions,
 separate the white and green

2 small carrots
100g white cabbage, sliced fine
100g soy sprouts chopped coarsely
10 p big Shitake mushrooms
for about 30 min. in warm water
100 g glas noodles – soaked 10 min in hot water
3 tbsp oyster sauce
2 tbsp fish sauce
2 tbsp light soy sauce
1 tsp sugar
some fresh ground black pepper
40 sheets spring roll paste
1 liter oil for deep fry
Garnish: Iceberg, cucumbers, cilantro

For the sauce:

6 Tbsp lime juice
2 Tbsp grated palm sugar
1 Tbsp fish sauce
2 Tbsp shallots finely chopped
1 Tbsp chillis, seedless, finely chopped

Glaze the garlic and the whites of the spring onions in some oil.

And fry the minced meat and mix together with the prepared vegetables and mushrooms. Fry for 3 minutes. Add the seasoning sauces, stir in the pepper and the sugar. Let cool slightly. Fold in the glass noodles. The filling should be dry, otherwise let it drain in a colander.

Unpack the pastry sheets and keep them under a wet cloth so they won't dry out.

With the same dough sheets now prepare spring rolls. The closing is best with some egg white. Never stack the rolls. Keep them on baking paper and store until they get to be fried. They taste the best fresh from the wok.

Serve on lettuce leaves like immediately.

For the dip sauce: mix all ingredients until the palm sugar has completely dissolved. If the peppers are too spicy, bell peppers can also be used.

Have fun.

