



*Khan's*

## NEM RÁN | VIETNAMESE DEEP FRIED SPRING ROLLS

PREP 30 MIN | FOR 4 PERSONS

### INGREDIENTS

- 5 dried wood ear mushrooms
- 50 g dried vermicelli or glass noodles
- 200 g minced pork
- 3 small red shallots finely chopped
- 1 onion
- 1 carrot
- 1 handful bean sprouts
- 1tbsp Vietnamese fish sauce
- 1 tsp quality sea salt
- 1 tsp pepper freshly ground
- 1 egg
- 20-25 dried round rice paper wrappers
- vegetable oil for deep-frying
- 1 handful of spring onions

Salad and herbs to serve on side:

1 small lettuce | 1 handful mint leaves | 1  
handful coriander | 1 handful perilla leaves

### PREPARATION

1. Soak the dried wood ear mushrooms in warm water for 20 minutes until they're soft, then drain, squeeze out excess water, and slice thinly.
2. Soak the dried noodles in hot water until soft but firm, drain, and cut into uneven 4-5 cm pieces.
3. Peel and finely chop onion and carrot fine
4. Finely diced the small red shallots, spring onions, bean sprouts
5. In a bowl, combine the mushrooms, noodles, minced pork, shallots, onion, carrot, bean sprouts, spring onions, egg, fish sauce, and pepper.
6. Prepare a large flat tray with 1cm of water into which you should quickly submerge one sheet of rice paper, for no more than a second, then quickly lay it on your work surface.
7. Place 2 tablespoons of the filling at the centre of the bottom third of the rice paper, forming the filling into a sausage shape, fold each of the sides in and over the sausage shape, roll over tightly, squeezing out any air as you go, then place your roll (seam-side down to secure) on a plate.
8. Repeat until you have used up your filling
9. Pour enough vegetable oil for deep-frying your rolls into a wok or fry pan and heat up the oil
10. Fry the spring rolls in batches of 3-4 until crisp and golden brown.
11. Making dipping sauce: fish sauce mixed with chopped garlic, lime or vinegar, chili, sugar, water.
12. Serve whole or cut in halves on a tray with mounds of fresh greens and herbs, perhaps some cold rice noodles on side, and small bowls of dipping sauce.