

# Recipe of the Week

## Barramundi Spring Rolls



- 500gm Barra Fillets, Minced
- 2 Medium Sized Carrots, Shredded
- 2 Cups Cabbage, Finely Sliced
- 1 1/2 Cups Shitake Mushrooms, Finely Sliced
- 1 Onion, Finely Chopped
- 4-5 Garlic Cloves, Peeled & Minced
- 1/3 Cup Soy Sauce
- 1 tbsp Cornflour
- 100gm Reconstituted Rice Noodles
- 50 Spring Roll Wrappers
- Vegetable Oil
- Salt & Pepper to Taste

Saute onions and garlic until tender. Add shitake mushrooms, carrots, cabbage and soy sauce, sauté for 2-3 minutes. Once cool add cornflour and mix well. Add minced fish and season well with salt and pepper.

Separate the wrappers to individual sheets. Spoon fish mixture on one side of the sheet. Roll into a tight, thin log. Seal edge with a dab of water.

Heat vegetable oil in a frying pan. Fry spring rolls until golden brown on both sides. Drain well.

Serve with dipping sauce.

### *Handy Tips:*

*Cover wrappers with a damp cloth while not being used to prevent them from drying out.*

*You can cut this recipe in half or freeze the extra rolls.*