



Fresh Spring Rolls with Tempura Prawns



Ingredients:

- 1 packet **Pacific West Tempura Prawns**
- 10 pcs Fresh Spring Roll Pastry
- 2 Japanese Cucumber, seeds removed and cut into strips
- 1 sprig Spring Onion, cut into 2 inch strip
- Salad Leaves
- Hoisin Sauce

Method:

1. Preheat oil to 180°C. Deep fry Pacific West Tempura Prawns for 3 to 4 minutes or until golden brown. Set aside.
2. Take a piece of fresh spring roll pastry, spread 1 tbs of Hoisin sauce on the spring roll pasty evenly, place some salad leaves, 1 cucumber strip and spring onion strip.
3. Add a Pacific West Tempura Prawn on the top and roll up the pastry.
4. Repeat steps 1 to 3 for the remaining Tempura Prawns.
5. Serve hot with extra Hoisin sauce at the side.

