

## **VEGETABLE SPRING ROLLS WITH CHINESE MUSTARD**

*(recipe courtesy Wolfgang Puck)*

Yield: Makes 20 to 24 rolls.

### Hot Chinese Mustard Sauce

*2 ounces Chinese dry mustard*

*1 ounce water*

*1 ounce rice vinegar*

*2 ounces pickled ginger liquid*

*Juice of 1 lemon*

*Pinch of turmeric*

*1 tablespoon sugar*

*1 egg yolk*

*1 tablespoon chili oil*

*1 tablespoon sesame oil*

*1 cup peanut oil*

### Aromatics

*1 ounce fresh ginger*

*1 ounce garlic*

*1 ounce green onions*

*Pinch of red pepper flakes*

*1/2 cup peanut oil*

*Pinch of salt*

*Pinch of black pepper*

*Pinch of sugar*

### Filling

*4 ounces onions, julienne*

*4 ounces carrots, julienne*

*4 ounces shiitake, discard stems, julienne*

*4 ounces red bell pepper, julienne*

*4 ounces yellow bell pepper, julienne*

*8 ounces green cabbage, julienne*

*Peanut oil, for stir-frying*

*Salt and pepper*

*4 ounces glass noodle, soak in water for 10 minutes, chop into smaller strands*

*1/4 cup mushroom soy sauce*

*2 tablespoons chili paste*

*1 tablespoon sesame oil*

*1 bunch of cilantro, chopped*

- more -

## **SPRING ROLLS**

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#### *To form spring rolls*

##### *Pastry wrappers*

*1 egg with 1 tablespoon each of water and cornstarch, beaten together for eggwash*

*Peanut oil, for deep-frying*

Prepare the Hot Chinese Mustard Sauce. In a bowl, combine all the ingredients except the oil. Stir until well blended. Slowly whisk in the peanut oil until emulsified. Set aside until needed. This can be prepared up to 1 week ahead.

Prepare the aromatic mixture. In a food processor, combine the ginger, garlic, green onions and red pepper flakes. Turn on machine, slowly add oil and process mixture to a puree. Sauté mixture for 1 to 2 minutes. Season with salt, pepper and sugar. Set aside.

Prepare the filling. In a wok, stir fry each vegetable separately in peanut oil. Season with salt and pepper. Drain and transfer to a mixing bowl. Stir in noodle, mushroom soy sauce, chili paste, sesame oil, and cilantro. Season with salt and pepper. Set aside to cool completely. When ready to form the eggrolls, squeeze out all the excess liquid.

To make the spring rolls, place about 1/2 cup of prepared filling per pastry wrapper. Seal edges with the eggwash. Repeat the process until all filling is used.

Deep-fry until golden, about 2 to 3 minutes. Drain. Trim off the ends and slice diagonally. Drizzle top with Hot Chinese Mustard Sauce. Serve immediately.