



# Chả Giò Tôm (Vietnamese Shrimp Spring Rolls)

SERVINGS: 2-4 PEOPLE

PREPPING TIME: 30 MIN

COOKING TIME: 10 MIN

Looking for a party appetizer or a fun snack? With five ingredients, you can make this delicious, historical Vietnamese shrimp spring rolls to celebrate any momentous occasion!

## Ingredients

- Tee Yih Jia Spring Roll Pastry (contains 50 sheets, can be purchased at T&T or Superstore)
- 200g of frozen/raw shrimp
- 1 egg
- Bottle of cooking oil
- Sweet and sour dipping sauce

## Directions

1. De-shell the shrimps in a bowl of hot water and place them onto a plate. In the meanwhile, separate the spring roll sheets individually onto a different plate.
2. Crack an egg into a small bowl and mix with a spoon until the yolk and white are incorporated.
3. Place a single spring roll sheet flat onto a clean plate so that a corner is facing towards you (diamond shape).
4. Fold the corner closest to you  $\frac{1}{4}$  upwards into a triangle shape. Then, take the two side corners and fold them inwards.
5. Place a shrimp on the edge closest to you and roll it tightly  $\frac{3}{4}$  of the way.
6. Using a spoon, spread the egg wash onto the remaining strip of the spring roll and fold the rest of the way. Repeat for the rest of the spring rolls until all sheets are used.
7. In a deep-frying pan, fill the pan with  $\frac{1}{3}$  oil and wait until the oil is boiling. Place the spring rolls in and fry 3-5 minutes per side.
8. Serve and enjoy with sweet and sour dipping sauce!

Cultural significance: usually served at family parties, the Vietnamese spring roll is a conversation starter for my cousins and I as it can be prepared with different ingredients in all regions of Vietnam such as shrimp, cucumber, and carrots which are most commonly found in the springtime (hence, its name "spring rolls")! Even though they originated in China, spring rolls represent life in Vietnam as one can eat it traditionally (with a rice-paper sheet filled with fresh vegetables and meat dipped with fish sauce) or contemporarily (same ingredients with thicker rice paper and fried).