

MUM'S SPRING ROLLS

KHANH ONG RECIPE

INGREDIENTS:

SPRING ROLL

- 500g fatty minced pork
- 300g minced prawns
- 3 spring onions finely sliced (green part only)
- 40g French shallots finely sliced
- 30g minced garlic
- 40g dried wood ear mushrooms shredded (rehydrate with hot water) and roughly cut with scissors
- 20g of bean thread vermicelli (rehydrated with hot water) roughly cut with scissors
- 80g of grated carrot

- 120g grated taro
- 2 tbsp chicken bouillon powder
- 1 tbsp caster sugar
- 1 tsp salt
- 2 tsp ground white pepper
- 1 egg
- 2 packets of spring roll wrappers

GINGER NUOC CHAM

- 20g caster sugar
- 2 limes
- ¼ cup fish sauce
- 40g garlic cloves
- 30g long red chili
- 30g sliced ginger



METHOD:

SPRING ROLL

1. Mix all the ingredients well, except for the egg and spring roll wrappers
2. Beat the egg in a small bowl
3. Grab 5-8 sheets of spring roll wrappers and cut into 4 even squares
4. Add 1 heaped tsp of mixed filling to each of the squares
5. Place 1 full sheet of spring roll wrapper in a diamond shape in front of you
6. Place the ¼ wrapper with filling onto the larger wrapper horizontally
7. Start from the back and begin to roll forward. Once halfway up, fold the two sides in and continually rolling until you have 1cm of pasty left.
8. Brush with beaten egg to seal
9. Repeat until you run out of filling
10. Deep fry until golden at 180-190 C for 3-5 minutes.

GINGER NUOC CHAM

1. Mix 2 tbsp of boiling water and sugar in a medium bowl until sugar has dissolved
2. Quarter and juice one of the limes into the sugar water & add 3/4 of the fish sauce
3. Finely chop 40g cloves of garlic, 30g chili and add to the sauce
4. Taste & add leftover ingredients until sauce is balanced. It should be sweet, sour, salty with a kick of chilli
5. Pour everything into a blender with the ginger and blend until murky red sauce forms
6. Serve with a soft leaf lettuce (butter or oak), Vietnamese mint, mint & coriander



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BETEL LEAF WRAPPED BEEF ON SKEWERS

TOMMY PHAM
RECIPE

INGREDIENTS:

- 500g beef mince
- 100g pork fat minced
- 1/2 red onion minced
- 4 cloves garlic minced
- 2 tsp fish sauce
- 1 tsp salt
- 1 tsp sugar
- 30-40 betel leaves
- 30-40 shiso leaves
- 250g roasted peanuts
- 1 bunch spring onion chopped
- 1/4 cup oil
- Finely diced birdseye chillies

METHOD:

1. Mix mince, fat, onion, garlic, fish sauce, salt, & sugar together until combined
2. Roll mince into shiso and betel leaves and skewer
3. Cook over hibachi
4. Add onion and spring onion into a pan and cook until spring onion is just soft, add a pinch of salt & sugar and place in a bowl
5. Place skewers on a plate, pour a good amount of spring onion oil on top of the skewers, a good sprinkle of peanuts and a garnish of chilli to finish!

CRISPY GREEN RICE PRAWNS

JERRY MAI
RECIPE

INGREDIENTS:

- 170g rice flour
- 200g green rice flakes
- Vegetable oil for frying
- 12 large green prawns, whole
- 1 lettuce
- 1 bunch mint
- 1 bunch Vietnamese mint
- 1 bunch red shiso
- Nuoc mam dipping sauce

METHOD:

1. Peel the prawn, leaving the tail and head intact. Once peeled cut along the back and devein the prawns. To keep the prawn straight when frying cut small slits on the bottom side (where the legs were) and gently push on the slits. This will help stretch the prawn out and prevent from curling while cooking. Set aside
2. Whisk the rice flour and 125ml of water in a medium bowl until smooth. Place the green rice flakes in a shallow tray
3. Heat the oil in a large wok or pot or fryer to 180C on kitchen thermometer
4. Dip the prawn flesh in the batter, then roll in the green rice flakes until completely coated. Cook the prawns in the oil for 2-3 minutes or until prawns are cooked. Drain on paper towel. Repeat with remaining prawn until they are all cooked.
5. Serve the prawns with the lettuce, herbs and nuoc mam. People can make their own lettuce wraps with prawn and herbs then dip in the nuoc mam dipping sauce.