

Pepper Prawn Spring Rolls

12 large green tiger prawns, peeled and de-veined
1 tablespoon chopped coriander leaves
2 tablespoons **BLACK PEPPER AND LEMONGRASS STIR-FRY PASTE**
12 spring roll wrappers
1 egg white
vegetable oil, for deep-frying

Add coriander leaves to spice paste and spoon over prawns to coat.
Position 1 prawn on each spring roll wrapper and roll up securely, tucking the edges in as you go. Brush wrapper edges with egg white and seal.
Heat vegetable oil in a deep-fryer or large pot to 180°C.
Fry rolls, a few at a time, for 3 minutes or until golden—prawns should be just cooked.
Remove with a slotted spoon and drain on paper towel briefly before serving.
Serve with sweet chilli sauce or red vinegar with ginger for dipping.

Serves 4

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