

VEGETABLE SPRING ROLLS INDIAN STYLE

Ingredients:

1. 3 lbs. Potatoes
2. ¼ cup green peas
3. ¼ cup corn
4. 2 green onions (chopped)
5. ½ a cup red bell pepper (chopped)
6. 1 table spoon coriander leaf and green chili paste
7. 1 table spoon paprika (or chili powder if you like hot and spicy)
8. 1 table spoon turmeric
9. 1 tea spoon coriander powder (cumin powder)
10. Extra virgin olive oil as needed (you can use any other oil you prefer)
11. 1 table spoon all-purpose flour
12. Salt (to your preferred taste)
13. Spring roll pastry approximately 10"x10" (Can be bought frozen 30 in a pack)

Method:

Peel potatoes and cut them in thick slices. Boil the potatoes on stove top for about 30 minutes (In microwave about 20 minutes). The potatoes should not become very soft. When you mash the potatoes it would be partly mashed and some small pieces of potatoes are left. Let the potatoes cool down.

Now take a pan and heat some oil in it on medium high temperature. Put green peas, corn, green onion and red bell peppers. Cook them for about 5 minutes. When you see the vegetable become softer, take the pan off the stove top and mix all vegetables with the potatoes.

Add salt, paprika, coriander powder, coriander and green chili paste and turmeric. Mix it well with the potatoes. Now our vegetable mix is ready to roll in the spring rolls.

In a separate bowl take all-purpose flour and mix it with some water and mix it well till it becomes a very thin paste. This will act as the glue to seal the spring rolls.

Take out pastry about 2 hours before you want to start rolling the spring rolls. This will make it easy to separate them from one another. Take one pastry and place it on the table. Take one table spoon of vegetable mix and put it on top of the pastry diagonally. Then wrap it up as shown in the video and seal it with the glue.

This way you can roll all the spring rolls and keep them in a pan to dry for about 15 minutes. Then put some oil in the bowl and heat it till it's hot. Start cooking on medium high heat and make sure to keep stirring slowly. This way it will not burn. If you let the spring rolls settle at the bottom you will see part of them burnt. Later you can keep cooking on medium heat because the oil is now quite hot. Each batch will take approximately 5 minutes to cook well.

SIMPLE AND DELICIOUS – ENJOY.