Winter Vegetable Spring Rolls.

**Equipment**

- Chopping Board
- Sharp Knife
- Grater
- 2 x Frying pan
- Slotted Spoon
- Pastry Brush
- 2 x teaspoons

**What to do**

1. Prepare vegetables:
   - Peel and grate carrot
   - Finely slice cabbage
   - Peel and chop garlic and onion
   - Finely slice celery
   - Pick coriander leaves

2. Place two tablespoons of vegetable oil in a frypan and bring to a moderate heat.

3. Sauté onions. When onions are soft add garlic, carrots, celery and cabbage and sauté till mixture is soft and wilted.

4. Take one spring roll wrapper and brush edges with just a little water. Place wrapper on the diagonal so that it looks like a diamond with one point toward you. Place one teaspoon of sauté vegetables and fresh coriander leaves, closest to the point near you. Roll the point over and fold the edges over as you go.

5. Deep fry spring rolls in batches for a few minutes until golden.

6. Serve with sweet chilli sauce or soy sauce

**Ingredients**

- Oil for frying
- 1 onion finely sliced
- 1 clove garlic chopped
- 1 carrot grated
- ½ cabbage, shredded
- 2 sticks celery
- Picked coriander leaves
- 30 spring roll wrappers
- Water
- Pinch good salt and cracked pepper
- Sweet chilli sauce and soya sauce for dipping.