Oven-Baked Spring Rolls

Fresh from the garden: carrot, Chinese cabbage, celery, coriander, garlic, ginger, spring onions

Equipment:
- tea towel
- chopping board
- cook's knife
- grater
- large bowl
- wok
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- large bowl
- baking tray
- pastry brush
- small bowl

Ingredients:
- 2 tbsp sunflower oil, plus 1 tbsp to brush spring rolls
- 1 clove garlic, finely chopped
- 2 cm knob ginger, finely chopped
- 3 spring onions, finely chopped
- ¼ Chinese cabbage, finely chopped
- 1 carrot, grated
- 1 stalk celery, finely chopped
- 2 tsp light soy sauce
- ¾ tsp sugar
- ¼ tsp salt
- ½ tsp white pepper
- 1½ tsp oyster sauce
- 1 tbsp cornflour
- 1 packet spring roll wrappers
- 1 large handful coriander, finely chopped

What to do:
1. Preheat the oven to 180°C.
2. Place wok over high heat.
3. Add oil to the wok with the garlic, ginger and spring onions, and stir for 30 seconds.
4. Add the cabbage, carrot and celery, and continue to cook for a further 3 minutes.
5. Add soy sauce, sugar, salt, pepper, oyster sauce and cornflour, cook for a further 2 minutes.
6. Transfer the mix to a large bowl and allow to cool for 5 minutes.
7. Place a spring roll wrapper on the bench and add a spoonful of filling diagonally across it.
8. Brush the sides with water to help seal the rolls.
9. Fold the corner closest to you over the filling, then fold in each side.
10. Roll up firmly to enclose the filling.
11. Repeat this process until all wrappers are used.
12. Place the spring rolls on a baking tray, with gaps in between them so they can brown all over.
13. Brush each roll with a little sunflower oil.
14. Bake for 20 minutes.
15. Sprinkle with coriander before serving.