

How to make delicious traditional spring rolls

How to make fried spring rolls in the traditional way of the North is not difficult, let's study and implement this Lunar New Year to treat the whole family.

Fried nem is one of the oldest traditional dishes of Vietnamese people, especially for the northern people. For a long time, fried spring rolls have become a favorite dish of many families during daily meals, not just during Tet holidays. Currently, there are many different ways to make fried rolls such as vegetarian fried rolls, seafood rolls . but the traditional spring rolls are still favored by many people.

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Resources

1. 500g of crushed shoulder meat
2. 1 onion
3. 1 kohlrabi, 1 carrot
4. Dried 30g vermicelli
5. 10 ears ear fungus, 10 mushrooms, 3 eggs
6. Fresh onions, coriander
7. Spices, pepper
8. Rice paper rolls

Attention:

1. The percentage of vegetables and meat may increase or decrease depending on the preferences of each family.
2. Various types of vegetable ingredients to make spring rolls are very diverse, we can replace kohlrabi with price or beans .
3. Should choose pork meat will be soft and lean.



How to make crispy, delicious spring rolls

Process materials

1. Jupiter, mushrooms wash and then soak in hot water. Remove your feet, rinse and clean the baby.
2. Vegetables: kohlrabi, carrots, onions . washed, diced.
3. It is soaked in soft water, removed and drained and chopped.
4. Scallions washed, chopped.

Mix with rolls



Add all prepared ingredients and ground meat to a large bowl. Add a little spice, pepper and mix well. Wait for about 5 to 7 minutes to allow the spices to soak, then beat the eggs and mix. You should not give too many eggs to make the skin smooth and difficult to wrap.

Rolls

Rice paper usually has 2 types: round and rectangular. In dry weather, rice cakes are very brittle and difficult to pack, so you can mix 1 tablespoon of vinegar + 1 tablespoon of sugar + a little filtered water and spread it. This stage will help the cake to be softer, easier to pack, the package will be more yellow and brittle.



The rice paper is placed on a flat surface (cutting board or tray), adding one tablespoon of spring rolls to about one-third of the area of the cake. Roll up from the bottom to cover the core, fold the sides of the spring leaf and roll it tightly.

You do not need to roll too tightly because so when the filling will hatch, the spring rolls easily.

Crispy crispy spring rolls



Wait for the pan to heat and add the oil, add the spring rolls to fry over the past. Then take out the spring rolls and place them in oil-absorbent paper. After the first turn, replace the new oil and fry it again and make it fully cooked, the crust will be a beautiful yellow color and very crunchy. Note, you should use a pan that is usually washed thoroughly, or a non-stick pan to prevent it from breaking while frying.

Link to reference some products of non-stick pan, grease-absorbing paper at [Meta.vn](https://www.meta.vn/):

If you don't want to waste time frying twice, you can fry spring rolls in a wok. Nem will be faster and have a yellow color.

A little trick to help you have a delicious, crispy spring rolls and not be shot when adding oil to a pan, add a few drops of lemon juice.

Mix nem sauce



Whether or not spring rolls are delicious depends heavily on the sauce. First chopped garlic and chili into a small bowl. Mix the sauce in the ratio of 1 tablespoon vinegar + 1 tablespoon fish sauce + 1 tablespoon sugar + 4 tablespoons warm water. Finally, add chili garlic, a little pepper to the mixture. Depending on the salinity of the fish sauce and the taste of each family, you can adjust the salinity and sweetness accordingly.

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