

Crispy mini spring rolls Semolina Crips by Chef: Bishandutt Dabral

🕒	Total Prep Time:	125 mins
🧊	Refrigeration Time	90 mins
🕒	Prep Time:	20 mins
🕒	Cooking Time:	10 mins
🕒	Finishing Time:	5 mins
👤	Recipe Serving:	2 Person
🌈	Difficulty Level:	Easy



Ingredients and preparation of Crispy mini spring rolls Semolina Crips

Cheddar Cheese grated	30 gms
Paneer/ Cottage cheese grated	30 gms
Black Olives chop	5 gms
Rosemary fine chop	5 gms
Semolina for coating (raw broken)	100 gms
Thai sweet chilli sauce	60 ml
Wonton sheet	6 no (4"84")
Oil	For Frying
Salt	To taste
Spring Onion Leaves	4-5 no

How to Prepare Crispy mini spring rolls Semolina Crips

1) Take a bowl and mix 30 gms of cheddar cheese and 30 gms of paneer. Add 5 gms of chopped black olives, 1 gm fine chop rosemary and a pinch of salt. Mix well and keep it aside

2) Take a wonton sheet put 10 gms of the above mixture on the sheet, leave some space on both sides of the wonton for closing the sheet. Apply some water on the side of the sheet and roll the sheet from one side closing the other side of the sheet. Roll it like a Cigar and press it from the side.

To tie the spring roll

3) Cut the spring leaves into 2-3 pieces in thread shape and blanch in warm water and then dip it in cold water. Remove the role and keep it aside.

4) Wet the entire spring roll using water and coat with the broken semolina.

Repeat the process for all spring rolls. Keep inside the refrigerator for 90 min and then deep fry.

5) Tie the knot with the spring onion, Serve hot with Thai sweet chilli sauce

Important Tips

- 1) Semolina should be broken into ½ inch roughly
- 2) You can use panko crumb instead of semolina