

Crab & Sweetcorn Springroll with Corriander dipping sauce

Springroll

200g	White crab meat
180g	Sweetcorn, drained
4	Spring onions in strips
8 sheets	Springroll pastry
2	Eggs for brushing

Sauce

1tblspn	Corriander, chopped
¼	Cucumber, peeled, finely dice
¼	Chilli, finely diced
250g	Sugar
½	Lime juice
100ml	Water



Flake up the crab and remove shell. Season and divide into 8. Lay out the springroll sheets and brush with beaten egg all over.

Place the crab, sweetcorn and spring onion at the bottom of each sheet and shape into a rectangle.

Fold in both sides of the springroll sheet so they meet in the middle. Roll up the pastry with the filling inside. Seal the end of the pastry with egg, repeat with the sheet.

Deep fry at 180oC for 3-4 mins and drain on absorbent paper.

For the dipping sauce bring to the boil water and sugar and reduce slightly. Add the lime juice, chilli and leave to cool. Add the cucumber, corriander and chilli