

Vegetable Egg Roll

たまご春巻き

● Ingredients (8 pieces)

8 Eggs

8 leaves Napa Cabbage

1 Onion

1 Carrot

8 pieces Baby Bella Mushroom (any kind is okay)

2 Tbsp. Sesame Oil (total)

1 Tbsp. Cooking Sake

2 Tbsp. Soy Sauce

4 Tbsp. Flour

3 Tbsp. Corn Starch (total)

½ cup plus 2 Tbsp. water (total)

½ cup plus 2 Tbsp. Vegetable Oil (total)

½ tsp. Salt (total)

¼ tsp. Pepper.

- Slurry



Combine 2 Tbsp. of corn starch and 2 Tbsp. of water in a small bowl, and mix well.

- Prepare Egg Wrapper



Whisk 8 eggs, $\frac{1}{4}$ tsp. of salt and 2 Tbsp. of the slurry in a bowl.



Heat 1 Tbsp. of vegetable oil in a pan. Add about 50 ml of the egg mixture and cook a very thin layer of fried egg over medium-low heat. Repeat with the remaining egg mixture and make 8 pieces of fried egg. Set aside.

[TIP]

Thick fried egg makes it difficult to roll up. Pour the egg mixture just enough to cover the surface of the pan. If you can see excess egg mixture when you pour in the pan, pour the excess mixture back into the bowl.

● Filling



Slice a peeled onion.

Shred a peeled carrot with a peeler.

Mince 8 pieces of washed mushrooms.

Cut 8 leaves of washed Napa cabbage into finely strips.



Heat 1 Tbsp. of Vegetable oil in the pan which you used for the fried eggs and cook the onion, the carrot, the mushroom and the Napa cabbage over medium-low heat for 10 minutes until the vegetables become tender.



When the vegetables are tender, add

1 Tbsp. of cooking Sake

2 Tbsp. of soy sauce

$\frac{1}{4}$ tsp. of salt

$\frac{1}{4}$ tsp. of pepper

1 Tbsp. of sesame oil

1 Tbsp. of the slurry to the pan.

Sauté over medium heat for 5 minutes.

Set aside.

● Batter



In a bowl, combine 4 Tbsp. of flour, 1 Tbsp. of corn starch and $\frac{1}{2}$ cup of water and whisk well. Set aside.

● Wrap



① Place 1 Tbsp. (depends on the wrapper's size) of the filling near the center.

② Fold the wrapper away from yourself.

③ Fold the right side of the wrapper to the center.

④ Roll away from yourself.

⑤ Fold the left side of the wrapper to the center.

⑥ Brush the edge of the wrapper with the slurry.

⑦ Roll up away from yourself.

⑧ Place the egg rolls seam side down.

Repeat with the remaining fried eggs.

● Fry



Drop a small solid bit of batter into the oil to check that the oil is hot enough. When the batter floats with bubbles, the oil is ready.

In a skillet, heat $\frac{1}{2}$ cup of vegetable oil and 1 Tbsp. of sesame oil over medium-low heat. (*Adjust the oil amount depending on the skillet size--just enough to cover half the height of the egg roll.*)

Coat the egg rolls in the batter.

When the oil is hot, fry for 6 minutes over medium-low heat. Flip halfway.

Drain on a metal rack. (*This makes the roll's texture crunchy.*)

Enjoy!