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Chả Giò - Crispy Vietnamese Imperial Spring Rolls

“Chả Giò” — Crispy Vietnamese Imperial Spring Rolls filled with crab meat, ground pork, shiitake mushroom, jicama, carrots, and glass noodles served with Nước Chấm, a Vietnamese traditional dipping sauce.

Yield: 25 Chả Giò

Ingredients

1 package (25 sheets, 5”x5”) spring roll pastry wrappers (NOT egg roll wrappers) or rice paper

Filling

1 lb ground pork (or ground chicken, ground turkey or finely chopped tofu)

1 cup of lump crab meat (optional)

1/2 cup jicama, finely shredded, soaked in warm water with some salt and drained thoroughly in strainer.

1/2 cup carrots, finely shredded

2/3 cup onion, minced

1/3 scallions, minced

1 cup shiitake mushrooms, minced

1 small section bean thread vermicelli, soaked in hot water until soft and cut into 1/2" threads

3-4 tbsp Vietnamese Fish Sauce, adjust to taste

1 tbsp cornstarch

1 tsp organic cane sugar, adjust to taste

1 tsp fresh ground black pepper, adjust to taste

1/2 tsp salt, adjust to taste

Tapioca slurry

3 tbsp warm water

2 tbsp tapioca flour

Nước Chấm (Vietnamese Dipping Sauce); Yield = 2 cups

1/3 cup fish sauce

1/3 cup white vinegar

1/3 cup organic cane sugar

1/3 cup fresh lime juice

1 cup water

2 garlic cloves, mashed or minced

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Method

1. Mix all filling ingredients together in a large mixing bowl. Test flavoring to taste by cooking a small amount and adjust seasoning to your taste. **NOTE:** If using tofu vs. meat, put the filling mixture in a strainer and let sit for 15 minutes to drain liquid.
2. Make the tapioca slurry by mixing the warm water and tapioca in small pan over low heat until it thickens to paste. Set aside.
3. Make the Nước Chấm by combining all ingredients. Set aside.
4. Assemble the Chả Giò, take a wrapper and place it so one corner points to you (so you're looking at a diamond shape).
 - a. Fold the top corner down 2/3 of the way.
 - b. Place 2 tsp of the filling mixture across the folded area leaving a 1/4" gap between the filling and the top edge and corners of the wrapper.
 - c. Fold the corners inward, keep it tight as you roll to wrap the filling and complete the roll and seal with small amount of tapioca slurry.
5. Heat oil on medium-high heat and fry in small batches until golden brown and fully cooked inside. About 4-5 minutes per batch. Place on brown paper bag to drain excess oil and cool – this will keep it crispy.
6. Serve immediately with lettuce, fresh herbs, and the nước chấm. If prepare ahead of time, you can reheat the spring rolls in 400° oven for 5 minutes or until crispy.