



Air Fried Spring Rolls with Sweet Chili Dipping Sauce



the Smart Oven™ Air Fryer
with Element iQ™ System

Sage®

Air Fried Spring Rolls with Sweet Chili Dipping Sauce



Prep 1 hr / Cook 20 mins



Serves 8



the Smart Oven™ Air Fryer

For the spring rolls

2 tbsp grapeseed oil, plus extra for brushing the spring rolls
225 g minced pork
1 clove garlic, minced
2 cm piece ginger, grated
115 g shredded green cabbage
1 medium carrot, shredded
1 green onion, thinly sliced
2 tsp soy sauce

1 tbsp oyster sauce

8 spring roll wrappers (215 mm x 215 mm)

2 tbsp water

1 tbsp cornflour

For the sweet chilli dipping sauce

120 ml sweet chilli sauce

2 tsp lime juice

2 tsp grated fresh ginger

1 tsp soy sauce

1. Heat 1 tbsp of the grapeseed oil in the sauté pan over high heat. Add the ground pork and cook 3–4 mins until browned, stirring frequently to break up the lumps. Transfer for a bowl and reserve.
2. Wipe the pan clean, add the remaining grapeseed oil and reduce the heat to medium. Add the garlic and ginger and cook for 30 secs.
3. Add the cabbage, carrots and green onion. Cook, stirring frequently until the vegetables have softened, 3–5 mins.
4. Add the pork back into the pan. Add the soy sauce and the oyster sauce and stir well.
5. Spread the mixture out onto a baking tray and refrigerate until completely cool.
6. In a small bowl, whisk the water and cornflour together to make a slurry.
7. Cover the wrappers with a slightly damp towel to keep from drying out until each one is ready to use.
8. Place one wrapper on a clean chopping board so that one corner points towards you like a diamond
9. Spread 3 tbsp of filling horizontally across the wrapper, just below the halfway line. Fold up the bottom corner tightly over the filling. Fold over the two side corners, forming a tight, neat packet.
10. Spread a small amount of cornflour slurry along the top edge of the wrapper (this is the glue that holds the spring roll together) and tightly roll up the spring roll.
11. Place the rolled spring roll on a baking tray or plate and keep it covered with plastic wrap while making the remaining spring rolls.
12. Repeat the process of rolling spring rolls until all the mixture is used.
13. Preheat the oven. Select AIRFRY/230°C/SUPER CONVECTION/10 mins and press start.
14. Generously brush the outsides of the spring rolls with grapeseed oil and place them in a single layer on the airfry basket with space between each one.
15. When the oven is pre-heated, place the spring rolls in the AIRFRY position and cook.
16. Remove the basket and turn the spring rolls over using tongs. Select AIRFRY/230°C/SUPER CONVECTION/10 mins and press start.
17. While the spring rolls are cooking, combine all of the dipping sauce ingredients in a small bowl and stir well.
18. Serve immediately with the dipping sauce.