

Pancake Spring Rolls



Makes 8 Prep 5 mins

Cooking 25 mins

Easy

Ingredients

125g plain flour
1 egg, beaten
275-300ml milk
2 spring onions, very finely chopped
2 tbsp snipped chives
2 tsp sunflower oil for frying

For the filling

50g cooked rice noodles
1/2 carrot, cut into matchsticks
10cm length of cucumber, deseeded & cut into matchsticks
40g cooked ham, cut into strips (optional)

Dipping sauce

2 tbsp rice vinegar
1 tbsp reduced-salt soy sauce

1. Sift the flour into a large bowl. Add the egg and pour in the milk, whisking as you go, to create a smooth batter. Stir through the spring onion and chives.
2. Heat the oil in a large non-stick frying pan over a medium heat. Pour in a quarter of the batter and swirl it so it evenly covers the base. Cook for 2- 3 mins until just golden.
3. Loosen the edges of the pancake with a palette knife and flip it over. Cook for a further 2 - 3 mins until the underside is golden. Transfer to a plate and cover with foil to keep warm. Repeat to make 3 more pancakes..
4. Mix the dipping sauce ingredients in a small bowl. Divide the noodles, vegetables and ham, if using, between the pancakes, then fold over the edges, roll up and cut each one in half. Serve with the dipping sauce.