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COOKING SCHOOL

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CHOCOLATE SPRING ROLLS

Chinese spring roll wrappers
300g dark Top Deck cut into chunks
1 egg, lightly beaten

Place small chunks of chocolate diagonally from the corner of 1 wrapper.

Fold in sides and roll up as tightly as possible. Seal edge with beaten egg.

Place on wax paper and freeze until ready to use.

Heat sunflower oil in a small pot or pan. Fry very quickly until golden. Drain on paper towels.

WHITE CHOCOLATE SAUCE

100g white chocolate
¼ cup milk
¼ cup cold water

Melt chocolate with milk and water and set aside until ready to use.

Serve spring rolls with white chocolate sauce.