
















# Spring Rolls

1.  Chop a  piece of  carrot and put in a  small  bowl.



2.  Chop up a  piece of  cabbage, add to the  bowl.





3.  Add  bean sprouts to the  bowl.






4.  Add a  teaspoon of  chinese  5 spice and a  spoon of  soy sauce.





5.  mix  well.




6.  Spread out a  piece of  filo pastry and brush with  brush with  melted  butter.




7.  Repeat with  3 more  pieces of  pastry.






8.  Cut the  pastry into  four  rectangles.

9.  Spread your  filling on  each  piece and fold it  up.

10.  Put each  spring roll on  baking paper on a  baking tray.

11.  Brush  with  oil.

12.  Bake  for  30 minutes.

13.  Wash up  and  tidy  your  work space.