

Çin Usulü Yumurta Rulosu (Egg Rolls)

Learn to make authentic Chinese egg rolls with pork and vegetables. Crispy wrapper filled with seasoned meat and cabbage, perfect for appetizers.

15 min

HAZIRLIK

20 min

PIRME

35 min

TOPLAM

4

PORSİYON

Medium

ZORLUK

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Malzemeler

- 2 tbsp canola oil
- 2 tbsp scallion
- 1 onion
- 3 cup cabbage
- 1 cup carrot
- 1 clove garlic
- 1 tsp fresh root ginger
- 1 tbsp soy sauce
- 1 tsp onion powder
- 1 tsp five spice powder
- 1 tsp white pepper
- 1 tsp roasted sesame oil
- 1 tsp salt
- 1 tbsp flour
- 1 tbsp water

Yapılış

- Prepare the filling**
Heat 2 tablespoons vegetable oil in a large skillet over medium-high heat until shimmering, about 2 minutes.
- Add the diced onion and cook for 2-3 minutes until softened and translucent. Add 1 clove minced garlic and cook for 30 seconds until fragrant.
- Add the ground meat and cook for 5-6 minutes, breaking it apart with a wooden spoon, until browned and cooked through with no pink remaining.
- Add 3 cups shredded cabbage and 1 cup shredded carrots to the skillet. Cook for 3-4 minutes, stirring frequently, until vegetables are softened but still have some crunch.
- Add 1 teaspoon soy sauce, 1 tablespoon sesame oil, 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon garlic powder, and 1 teaspoon onion powder. Stir well and cook for 1 minute until liquid evaporates. Remove from heat and let cool completely, about 15 minutes.

- 6 **Make sealing paste and prepare wrappers**
Mix 1 tablespoon flour with 1 tablespoon water in a small bowl to create a smooth paste for sealing the egg rolls.
- 7 **Assemble the egg rolls**
Place one egg roll wrapper on a clean surface with one corner pointing toward you like a diamond. Spoon 2-3 tablespoons of cooled filling in a horizontal line across the bottom third of the wrapper.
- 8 Fold the bottom corner over the filling and roll halfway up. Fold in the left and right corners, then continue rolling tightly toward the top corner.
- 9 Brush the top corner with flour paste and press to seal completely. Repeat with remaining wrappers and filling.
- 10 **Fry the egg rolls**
Heat oil to 350°F (175°C) in a deep fryer or heavy pot with at least 2 inches of oil. Test temperature with a candy thermometer or by dropping in a small piece of wrapper - it should sizzle immediately.
- 11 Carefully add 3-4 egg rolls to the hot oil without overcrowding. Fry for 3-4 minutes, turning once halfway through, until golden brown and crispy on all sides.
- 12 Remove with a slotted spoon and drain on a wire rack or paper towels for 1-2 minutes. Serve immediately while hot and crispy.

?puçlar?

Keep egg roll wrappers covered with a damp towel while working to prevent them from drying out and cracking during assembly.

Cool the filling completely before wrapping to prevent the wrappers from becoming soggy and to ensure easier handling.

Maintain oil temperature at 350°F (175°C) for optimal frying - too hot will burn the exterior before the filling heats through.

Don't overcrowd the fryer - cook egg rolls in small batches to maintain oil temperature and ensure even browning.

Drain fried egg rolls on a wire rack over paper towels rather than directly on paper towels to keep the bottom from getting soggy.

Test the seal by gently pressing the seam after wrapping - if it opens, use more flour-water paste to secure it properly.

For extra crispy results, double-fry the egg rolls: fry once at 325°F (160°C) for 3 minutes, remove and drain, then fry again at 375°F (190°C) for 1-2 minutes until golden.