

# DEEP-FRIED APPLE SPRING ROLLS

Shojin cooking around the world!



## INGREDIENTS (SERVES 4)

- 1 apple
- 8 spring roll skins



**1. Peel the apple and cut into 8 equal pieces.**



**2. Wrap the sliced apple in a spring roll skin. Use a mix of flour and water as a glue to seal the edges together before you fry them.**



**3. Deep-fry the wrapped apples in oil at 160°C-170°C until the skin is crispy.**



**4. Arrange the fried apples on a serving plate and serve.  
(If desired, serve with apple jam, cinnamon powder, or sugar.)**

