

Gingered Butternut Spring Rolls



Ingredients

- 2 tablespoons vegetable oil
- 1 tablespoon butter
- ½ cup fresh ginger, shredded
- 1 sweet onion, diced
- 1 butternut squash peeled, seeded, cut into medium dice or large matchsticks
- Salt & Pepper
- ¼ cup fruit vinegar like fig, berries or apricot – strong fruit flavor desired

Various vegetables:

- Julienne fennel
- Julienne Radicchio
- Julienne peppers, optional
- Julienne scallions – demo on air
- Cellophane noodles – demo on air
- Whole green beans, steamed – stemmed and stringed
- Sautéed shiitake mushrooms
- Raspberry puree, seeded

Method

Use a large sauté pan to cook this mixture

Heat the oil and butter in the pan; add the onions, ginger, salt and pepper. Sauté until the onions begin to become translucent. Add the butternut squash, stir carefully with a silicone spatula to coat the squash with the onions and ginger.

Cover to capture the cooking moisture. Allow the squash to cook until tender yet still holds its shape. Stir the mixture frequently during the cooking process to prevent the mixture from sticking on the bottom of the pan.

Test the squash with a thin blade knife to determine doneness.

There should be very little moisture on the bottom of the pan. Use the lid to help steam the squash as it cooks using the natural moisture within the squash.

Once the squash cubes are tender all the way through, fold in the fruit vinegar with the silicone spatula.

Handle the mixture gently so as not to break up the squash.

Turn off the heat and cool the mixture.

The fillings used in the recipe are only one suggestion. You can fill the rolls with shrimp, crab, lobster and whatever vegetables and salads you have on hand.

Sauces & wrapping the rolls- Continued on next page

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Ingredients

Soy Dipping Sauce:

- Soy sauce
- Seasoned rice vinegar
- Ginger
- Scallion
- Toasted Sesame oil

Peanut Sauce:

- 2 tablespoons peanut butter
- ½ cup water
- 2 tablespoons LS soy sauce
- 1 tablespoon rice vinegar, seasoned
- 2 tablespoons fresh ginger
- 1 tablespoon sambal oleck
- 1 teaspoon minced scallion

Easy Sweet Chili Sauce:

- ½ cup orange marmalade
- ¼ cup sambal oleck

Method

Soy Dipping Sauce

Combine ingredients

Peanut Sauce

Bring the water to a boil and whisk in the peanut butter. Once smooth, add the remaining ingredients, stir to incorporate, heat through, remove from heat and serve

Garnish with chopped peanuts and/or sliced scallions

Easy Sweet Chili Sauce

Melt marmalade, stir in sambal oleck to taste and desired heat.

Wrapping the Rolls

Method 1:

Warm water, not hot, dip, do not let it soak, too waterlogged. Place on a damp towel to wrap.

Method 2:

Place dry wrapper on a plate. Moisten hands with warm water, and then rub the wrapper with the water on your hands. Do this on both sides, rubbing until the wrapper becomes soft. Fill and roll.

Wrapping:

Place two green beans on the lower half of the wrapper. The beans frame the "filling area" for the roll. Place a spoonful of the cooled squash between the green beans; top with scallions, cellophane noodles, shitake mushrooms, mint, radicchio, fennel, if using and finally, drizzle with raspberry puree.

Fold the left and right sides over the filling, being careful not to tear the wrapper. Start at the bottom edge, fold the rest of the wrapper over the filling and roll the roll into a tight cylinder.

Place finished rolls on a plate; keep covered with a damp towel to prevent drying out.

To serve, cut the rolls on the bias, place them on a beautiful cabbage leaf filled with finely shredded cabbage or daikon radish. Present the rolls with dipping sauces on the side.

