

Crispy Seaweed Rolls Recipe

Crispy Seaweed Rolls are a delightful and easy-to-make snack that combines the umami flavour of seaweed with the satisfying crunch of fried spring roll wrappers. Perfect as an appetiser or party treat, these rolls are made by wrapping strips of seaweed in spring roll wrappers, then frying them to golden perfection. Light, crispy, and versatile, they can be enjoyed on their own or paired with your favourite dipping sauce. Whether you're a fan of Asian-inspired snacks or looking for a quick and tasty recipe, these Crispy Seaweed Rolls are sure to impress!



Sample Recipe

	Recipe serves	Prepared for
	1	1

Ingredient	Amount		Scaled amount	
Seaweed Sheet (As desired)	1	----	1	----
Spring Roll (As desired)	1	----	1	----
Flour + Water (or egg white)	1	----	1	----
		----		----

Shopping List

Ingredients	Have it	Quantity
Seaweed Sheet (As desired)	<input type="checkbox"/>	
Spring Roll (As desired)	<input type="checkbox"/>	
Flour + Water (or egg white)	<input type="checkbox"/>	
	<input type="checkbox"/>	
	<input type="checkbox"/>	

Sample Instructions

1. Cut the seaweed into 1x9cm strips.
2. Cut the spring roll into 3x10cm strips.
3. Evenly brush flour+water or egg white onto the spring roll.
4. Place a seaweed strip at one end of the spring roll wrapper and press gently to adhere.
5. Starting from the seaweed end, roll the wrapper into a cylinder, ensuring the seaweed is fully enclosed.
6. Heat cooking oil in a pan to medium-high heat (about 170°C).
7. Carefully place the rolled seaweed rolls into the oil and fry until golden brown, about 1-2 minutes.
8. Use paper towels to absorb any excess oil.
9. Arrange the fried seaweed crispy rolls on a plate and serve.

Tips

- Avoid frying at too high a temperature to avoid burning on the outside while leaving the inside undercooked.
- Pair with dipping sauces like sweet chili sauce or soy sauce as desired.

