

**Snack**

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*More than just Potatoes*

# Vegetarian spring rolls



Fries where you'd least expect them!



## Vegetarian spring rolls

### Ingredients

- Lutosa Shoestrings
- Mint leaves
- Grated carrots
- Tofu
- Angel hair noodles
- Toasted rice powder
- Rice pancakes, soaked
- Soya sauce
- Vinegar
- Salt, sugar, pepper

### Preparation

- ① Fry the Shoestring Fries and the angel hair noodles for 2-3 minutes at 175°C.
- ② Cut the tofu into slices and fry. Once fried, cut them into strings.
- ③ Mix the grated carrots, the tofu strings, the fried angel hair noodles and season to taste.
- ④ Sprinkle with some toasted rice powder.
- ⑤ On the rice pancake, previously soaked in water, place the Shoestring Fries, the salad, carrot mixture and the mint leaves and roll up into a spring roll.
- ⑥ For the sauce: Mix the soy sauce with some hot water, vinegar and sugar.

*Origin: China*



**LUTOSA**  
*More than just Potatoes*