

Chocolate Spring Rolls

By Grace Stevens

Ingredients

- 12 spring roll sheets
- 12 bite-sized chocolates
- 20ml water
- 5ml flour
- Oil to fry

Method

1. Cut each chocolate in half lengthwise.
2. Take a single sheet of spring roll pastry and place it on your work surface like a diamond.
3. Place the chocolate at the top corner of the pastry.
4. Fold the left and right-hand side of the pastry to cover the chocolate.
5. Roll up.
6. Mix water and flour to form a paste and use to glue the roll.
7. Place in a freezer-proof container and freeze until needed.
8. Heat oil. I use a wooden spoon to test to see if the oil is hot enough. Place the handle in the oil. Bubbles should form around the oil if it is the correct temperature.
9. Fry the spring rolls in batches
10. Remove from oil and place on kitchen towel.
11. Serve warm with ice cream or just on their own with Caramel sauce