

Braised Beef Shin, Shitake Mushroom and Glass Noodle Spring Rolls with Chilli Caramel

Matt Golinski, Sunshine Coast

Makes 20

Ingredients

- 750gm Beef Shin
- 500ml beef stock
- 1 tbs fresh ginger
- 1 clove garlic, crushed
- 1 stalk lemongrass, bruised
- 2 dried chillies
- 2 kaffir lime leaves
- 75ml fish sauce
- 1 tbs palm sugar
- 40gm dried shitake mushrooms, soaked in boiling water
- 100gm glass noodles, soaked in hot water for 15 minutes
- 4 tbs cornflour, mixed with 2 tbs water
- 1 bunch fresh coriander, roughly chopped
- 1 pkt 8 inch spring roll wrappers
- vegetable oil for frying



For the Chilli Caramel

- 100gm palm sugar, grated
- 50ml water
- 1 large red chilli, seeded and finely diced
- 1 tbs lime juice
- 1 tbs fish sauce

Method

- Fry the beef shin in a hot pan until well coloured all over.
- Transfer to a casserole dish and add the stock, ginger, garlic, lemongrass, chillies, fish sauce and palm sugar, cover, and braise at 150° C for 4 hours.
- Drain the mushrooms and squeeze dry. Chop finely.
- Drain the glass noodles and chop roughly.
- Once beef is cooked, remove from the dish and cool, then chop into small pieces.
- Strain the braising liquid and reduce to 100ml.
- Thicken with half of the cornflour and water mixture and cool.
- Combine the noodles, mushrooms, beef, sauce and coriander and mix well.

- Lay the spring roll wrapper out on a bench 6 at a time and place 2 tablespoons of mixture at the front of each.
- Fold in the sides and roll up to form a cigar shape.
- Brush the ends with the remaining cornflour mixture and roll up tightly to seal.
- Refrigerate until needed.
- Deep-fry the spring rolls in hot vegetable oil (180°C) until golden and crispy. Drain on absorbent paper.
- To make the chilli caramel, simmer the palm sugar and water until it becomes a thick syrup. Remove from the heat and add the fish sauce, lime juice and diced chilli.
- Serve the spring rolls hot with the dipping sauce on the side.