

HARUMAKI – Japanese Spring Rolls

By Shizuka Yamagishi Campagna

Ingredients:

Ingredients for spring rolls are really up to your preference. I will list 10 ingredients that you can use all or some of them to make your own spring rolls.

4 dried shiitake mushrooms (¼ cup water to soak dried shiitake mushrooms)

4 shrimps

¼lb ground chicken

¼ lb ground pork

1.5oz Harusame (glass noodles)

½ boiled bamboo shoots

1 knob ginger

2-3 stalks of scallion

1 medium size carrot

2.5oz bean sprouts

For filling:

2 Tbsp. soy sauce

2 tsp sake

2 Tsp potato starch/corn starch

¼ cup of reserved liquid from soaking dried shiitake

Some salt

Ground pepper

Vegetable oil for frying

Flour and water mix for sealing the wrapper

Dipping sauce:

Depending on the filling, you may want to change the dipping sauce, but typical Japanese Harumaki is served with the combination of soy sauce and rice vinegar and some Japanese karashi mustard.

Plum sauce, hot chili garlic sauce, Duck sauce etc.

Sprinkle HICHIMI togarashi (Japanese seven spice) if you like the soup spicy.