

SPRING ROLL SKINS

1 cup unbleached white flour
½ teaspoon sea salt
2 eggs, beaten
about 2 cups water
vegetable oil

SPRING ROLL FILLING

peanut oil
omelet slivers (2 eggs)
½ cup fresh Monostroma fronds
2 celery ribs, sliced thinly on diagonal
1 pound mung bean sprouts
¾ cup matchstick-cut bamboo shoots
¼ cup matchstick-cut water chestnuts
2 teaspoons light soy sauce
½ teaspoon honey
½ pound flaked crab meat
½ teaspoon sesame oil
2 tablespoons minced scallion
2 tablespoons cornstarch
coriander sprigs (cilantro)
Chinese mustard
Chinese hot chili oil

- Sift flour and salt into mixing bowl. Add eggs and enough water to make a smooth, thin batter similar to crepe batter. Always beat batter in one direction to gain elasticity. Let stand 20 minutes.
 - Lightly oil a 6-inch skillet or crepe pan and heat over low heat. Beat batter in same direction and pour 2 tablespoons into pan, tilting pan to cover entire surface with batter.
 - Cook until set. Pancake should be sheer and pliable. When it shrinks away slightly from the edges, turn over and cook just to set. Remove to flat dish and cover with slightly dampened tea towel.
 - Repeat process with remaining batter, oiling pan as necessary, remembering to stir batter in one direction each time.
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- Prepare an omelet by beating the eggs thoroughly and pouring quickly into a hot, oiled skillet. Tilt the pan quickly to ensure a thin, even coat. Cook. Allow to cool and cut into slivers.
 - Wash the sea vegetable fronds quickly in cold water. Do not soak! Drain. Chop finely.
 - Heat peanut oil and stir fry celery, bean sprouts, bamboo shoots, chopped sea vegetable, and chestnuts with 2 teaspoons soy sauce, and ½ teaspoon honey for 2 minutes. Stir in crab and remove from heat.
 - Pour off any juices and add sesame oil, scallion, cornstarch, and omelet slivers.
 - Cool and place 3 tablespoons of mixture on edge of spring roll skin. Place a coriander sprig on top and fold skin over twice. Then fold in sides and roll like a jelly roll. Deep fry, seam side down, in peanut oil until crisp and golden. Drain, cut into 1-inch slices.
 - Serve immediately with separate dips of mustard, Chinese chili oil, and soy sauce.