

Championship Boerewors Spring Rolls



Servings: 12

Prep Time: 15min

Cook Time: ±20min

Ingredients

- 12 pieces cooked Boerewors; thick or thin (+/- 8 cm long)
- 12 spring roll wrappers
- 4 medium onions; peeled and sliced into rings
- 2 tbsp. olive oil
- 1 tbsp. fresh coriander; chopped
- 2 cloves garlic; crushed
- 3 tbsp. sweet chilli sauce
- ½ cup feta cheese; crumbled
- 1 egg; lightly beaten for egg wash
- Salt and pepper; to taste
- Oil; for deep-frying

Directions

1. Heat the olive oil and add the onions.
2. Cook them down slowly until they are golden and sweet.
3. Cool them right down and then place them into a bowl and stir in the coriander, garlic, sweet chilli sauce and feta cheese.
4. Lay your spring roll wrappers onto a flat surface so you have a diamond shape with the one tip pointing towards you.
5. Brush each with the egg wash.
6. Place the cooked boerewors and the onions on the corner closest to you, and fold it over.
7. Repeat until you have enough spring rolls.
8. Preheat the oil to 180 °C and fry the spring rolls until crisp and golden.
9. Serve with sweet chilli sauce