1. Ingredients for Spring Rolls\*\*

- 300 g ground pork

- 150 g fresh shrimp, peeled and deveined

- A few wood ear mushrooms, green onions, and glass noodles

- 4–5 shallots

- 1 carrot

- 1/4 taro root

- Seasoning powder, pepper, cooking oil, and fresh herbs for serving

2. How to Make Spring Rolls\*\*

\*\*Step 1: Prepare the Ingredients \*\*

- Wash and peel the carrot and taro root, then julienne them.

- Soak the wood ear mushrooms in water until they expand, then chop finely.

- Peel and thinly slice the shallots.

- Wash and finely chop the green onions.

- Soak the glass noodles in water until soft, then cut into small pieces.

\*\*Step 2: Prepare the Filling\*\*

- In a large bowl, combine the prepared ingredients with the peeled shrimp.

- Mix everything thoroughly. Add a little seasoning powder and pepper to the bowl and mix well.

\*\*Step 3: Roll the Spring Rolls \*\*

- Place a rice paper sheet on a large plate or cutting board. Lightly moisten your hands with water and rub it onto the rice paper, being careful not to use too much water to avoid making it soggy.

- Place an appropriate amount of filling onto the rice paper. Fold the two sides of the rice paper inward and roll tightly.

\*\*Step 4: Fry the Spring Rolls\*\*

- Heat a pan and add cooking oil. Dip a chopstick into the oil; if bubbles form around it, the oil is hot enough.

- Carefully place the spring rolls in the pan, ensuring the oil fully covers them. Fry until the rolls are golden and cooked evenly, then remove from the pan.

\*\*Step 5: Final Product\*\*

The spring rolls are golden and crispy, very attractive. Full of spring roll fillings, spring rolls with oil sauce, you won't get bored eating them over and over again.