

Prawn Corn and Coriander Cigars

1 packet of spring roll wrappers
Fresh prawns 16
2 tbs ginger finely grated
1 clove of garlic
2 tsp Fish sauce
½ tsp brown sugar
Zest of 1 lime and juice from half.
1/2 cup coriander - chopped
1/2 Corn kernels – blanched or just use frozen
Salt

Spicy red pepper sauce:

Thumb sized piece of ginger chopped
2 red chillies chopped
1 sprig of thyme – finely chopped
1 sprig of rosemary – finely chopped
1 capsicum
1 tin tomatoes
¼ cup white wine vinegar
¼ brown sugar

First make the sauce – cook of the ginger chilli and herbs til fragrant, then add all ingredients and cook for 20 mins on low heat until slightly reduced, then puree in a food process until smooth. You can up the heat by added in more cayenne pepper if you want more spice.
(NOTE: This is also delicious with chicken schnitzel & mash potatoes and on sandwiches etc)

Put all ingredients except the corn in the food processor – do not over process just use the pulse function and make sure everything is already chopped before you put it, then stir in corn. Using a piping bag with no attachments give you a cigar thickness and pipe the filling onto the top of the spring roll wrapper, roll up leaving the ends exposed and shallow fry. Serve with spicy red pepper sauce