**Duck Spring Rolls**

**Filling:**

Duck meat from ½ a duck

¼ nappa cabbage, finely shredded

1 carrot, finely shredded

1 Tbsp. Sambal

2 cloves garlic, minced

½ onions, minced

Salt and pepper to taste

**Ingredients:**

20 spring roll wrappers

1 egg, beaten

**Sauce:**

1 cup corn syrup

3 Tbsp. rice vinegar

3 Tbsp. Sambal

Splash fish sauce

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Shred the meat from one of the duck halves to use.
2. Mix all filling ingredients together in a bowl.
3. Mix all of the sauce ingredients together.
4. Lay one wrapper out, have chef show you how to fill and roll them.
5. Roll until you are out of filling.
6. Get a ½ sheet pan and put a pan liner on it. Spray the inside of the pan liner with pan spray and put the spring rolls on it. When you are finished, cover with the other half, wrap with plastic, and put in the mise en place cooler.

**Day 2:**

1. Fry the spring rolls until they are GBD and crispy.