

Seaweed (Nori) Snack



Ingredients:

4 large pieces of spring roll pastry
2 pieces of seaweed/nori sheets – the size should be the same as the spring roll pastry
1 lightly beaten egg
¼ tsp chilli seasoning (optional)
salt and pepper
oil for frying

Method:

1. Lay 1 piece of spring roll pastry on a cutting board and brush with egg.
2. Season with a little salt and pepper.
3. Lay a piece of seaweed on top of the pastry and brush with egg.
4. Put a second piece of spring roll pastry on top of the seaweed.
5. Press the three layers together.
6. Cut into small rectangles.
7. Heat the oil until hot and fry the rectangular pieces in until light brown.
8. After cooling, store them in an airtight container until ready to serve.

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