

# recipe. Homemade Spring Roll Wrappers

**SMOOTH**  
RECIPES

## Information

**Recipe from:** All Recipes co uk  
**Language:** English  
**Persons:** 12  
**Preparation time:** 45 mins  
**Nutrition:** 47.4kcal  
**Tags:** asian, chinese

## Recipe

Sift bread flour into a medium bowl and make a well in the centre. Place egg and cold water in well. Beat with a wooden spoon until a smooth dough has formed. Use more water as necessary. Knead until elastic and pliable. Cover and chill in the refrigerator 4 hours, or overnight.

On a lightly floured surface, roll the dough into a square, approximately 35x35cm (14x14 in). Cut into 12 equal squares. Roll each square into a very thin 15x15cm (6x6 in) square. Refrigerate until use.

## Ingredients

- 150g (5 oz) bread flour
- 1 egg, beaten
- 1 tablespoon cold water