

Fried Spring Rolls with Mozzarella and Prosciutto

The inspiration for this meal came from a recent meal at a local Thai restaurant that served some excellent fried spring rolls. While eating them I started to wonder what else can you fill spring rolls with? After all they are merely crispy delivery vehicles for a savory filling. What I decided to try was mozzarella wrapped with prosciutto. Just imagine a crispy spring roll loaded with salty prosciutto and melted mozzarella!



Makes 14 Spring Rolls

Ingredients

16 oz pkg Sorrento Mozzarella (room temp) *
4 oz Prosciutto (sliced thin)
1 pkg Spring Roll Wrappers (thawed if frozen)
Oil for Deep Frying

Cut the mozzarella into $\frac{1}{2}$ " x $\frac{3}{4}$ " strips. Wrap each piece of mozzarella in a slice of prosciutto.



Fill a shallow baking tray with hot water and place a spring roll wrapper in the water until it is soft and pliable (about 15-20 seconds). Carefully remove the wrapper and place it on a clean work surface. Place one piece of prosciutto wrapped mozzarella 2" from the top of the spring roll wrapper. Fold the top of the wrapper over the mozzarella, then fold in the sides (see photo) covering the mozzarella completely. Roll the wrapper towards you eliminating as much air as possible to form a tight roll. Continue until you have wrapped all the mozzarella.

Heat oil in a deep fryer until hot (365°F). Using tongs, place the spring rolls in the hot oil, allowing them to fry about 1 minute on each side until they turn light to medium golden-brown. Place them on paper towels (or a clean dish towel) to drain while you finish frying the rest. Place them in a preheated 200°F oven to keep them hot until you serve them. Serve hot.

If you like spring rolls but are not a fan of frying, place some fresh parsley with the mozzarella and prosciutto and skip the frying.



*** PRONTO SUBSTITUTE**

Mozzarella – Do not use fresh mozzarella for this recipe, it's too wet. You can use low fat or whole milk version of the mozzarella found in the dairy case.

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