



fresh produce



• seafood



• gourmet

## Egg Roll (Gyeran Mari)

Serves: 2

prep/cooking time 25mins

### Ingredients

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- 1 pkt Korean golden enoki, finely chopped
- 1 pc Korean onion, diced
- 3 large eggs
- 1.5 tbsp scallions, finely chopped
- 1.5 tbsp carrots, finely chopped
- Salt and pepper to taste
- Oil for frying
- Korean cherry tomato, halved for garnish
- Chilli sauce and mayonnaise (optional)

### Preparation

#### Instructions

1. Beat eggs in a bowl until completely mixed. Stir in salt, pepper and chopped vegetables.
2. Evenly coat the pan with oil in medium- low heat.
3. Add 1/2 of the egg mixture and swirl around to cover the pan. Let it cook until the top begins to set but is still wet.
4. Roll the egg till it reaches 3/4. Push it aside, pour somemore egg mixture to continue the batter and let it slowly cook.
5. Once cooked, continue rolling the egg again so it forms one thick roll.
6. Once cooked, continue folding the egg to form a thick roll.
7. Slice the egg rolls and serve with chili and mayonnaise.