

"Food Nerds"

Volcano Spring Rolls Handling Instructions



1. Gather the appropriate materials.

- Volcano Spring Rolls
- One sheet tray
- Corn starch
- Wax paper
- Food safe gloves



2. After distributing corn starch atop the wax paper on the sheet tray, begin to roll the spring rolls so that they are nicely coated with corn starch.



3. After rolling the spring rolls, slack in cooler over night or for at least 6 hours prior to frying.

"Two week shelf-life from slack time."

Fry for 3 and a half minutes and enjoy.

Cheers from the nerds!

Excited? Have questions?
Shannon@FoodNerds.com