



Jackfruit Spring Roll

NIBBLEDISH CONTRIBUTOR

Ingredients

Banana	:	100 gm
Mango ripe	:	100 gm
Jack fruit	:	100 gm
Sugar granulated	:	5 gm
Pomegranate seeds	:	10 gm
Honey	:	3 ml
Roasted cashew nuts	:	3 gm
Icing sugar	:	2 gm
Vanilla ice cream	:	30 gm
Fried mint leaf	:	2 gm
Spring roll wrapper	:	2 nos

Instructions

1. Make sure to have a clean and proper wok station.
2. place the wrapper on the table, put the cut banana, jack fruit and mango. Sprinkle with sugar.

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3. Roll the wrapper in envelope style and keep aside.
 4. Put in the fryer for at least 4-5 minutes or until golden in color.
 5. Put ice cream on the small bowl and place the fried rolls on top of the ice cream. Like shown on the photo above.
 6. Topped with honey, sprinkle the pomegranate seeds and icing sugar on top of it.
 7. Garnish with fried mint leaf.