

JEAN LAFITTE™ BRIE SPRING ROLLS

Chef Daniel Fox, The Madison Club, Madison, WI

These spring rolls are delicious on their own for an appetizer, and make an impressive garnish for a salad.

Yield: 10 servings

method:

- Combine **Jean LaFitte™ Brie**, orange zest, and almonds in a small mixing bowl, and stir together until well-combined. Stir in cream and season with salt and pepper. Evenly pipe mixture into spring roll wrappers.
- Whisk together egg and water in a small mixing bowl. Using a pastry brush, brush egg mixture on wrappers; fold in sides of wrappers and roll up. Freeze rolls for one hour.
- Heat oil to 350° F in a large saucepan. Add several rolls at a time and fry until golden brown. Remove rolls from oil and drain on paper towel. Repeat until all rolls are fried.
- Season rolls with sea salt.

ingredients:

10 ounces **Jean LaFitte™ Brie**
Zest of ½ orange
1 tablespoon slivered almonds,
toasted
1 tablespoon cream
Salt and pepper to taste
10 spring roll wrappers
1 egg
1 tablespoon water
1 quart canola or soybean oil
Finely crushed sea salt to taste