



LOVE LIFE | 爱生活  
LOVE FOOD | 爱美食  
LOVE TO SHARE | 爱分享

Year after year, friends and families spend quality time together at our restaurants, bonding over our signature Singapore flavours. They told us that they love all that we serve and often want to bring a part of us home. Touched by their fervent requests, we finally curated **Love, Afare** to share our love for the best authentic taste and mementos representing Singapore.

We tested, debated and experimented repeatedly before we decided that they are good enough to represent the best of us. Our fans can now relish our signature flavours at the comfort of their home, recreate and relive the fond memories forged at JUMBO.

Fall in love again at [www.loveafare.com.sg](http://www.loveafare.com.sg)

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WITH  
PASSION<sup>SG</sup>  
SINGAPORE

BY



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LOVE, AFARE

## 'CEREAL' COLD-HEARTED PRAWN ROLL

### Cooking Instructions

#### Food Kit Ingredients:

- #1 Love, Afare Cereal Prawn Premix
- #2 Deshelled Prawns (Cooked and Diced)
- #3 Fuji Apple (Peeled and Diced)
- #4 Rock Melon (Chopped)
- #5 Lemon Juice and Zest
- #6 Mayonnaise
- #7 Spring Roll Pastry
- #8 Flour
- #9 Margarine
- #10 Egg Yolk
- #11 Mayonnaise Dressing

#### Tips:

Freeze your ready wrapped Spring Rolls for at least 4 hours before deep frying for that Hot & Cold effect!

#### Instructions:

1. Mix one packet of Cereal Prawn Premix (item #1) and items #2 to #6 in a big mixing bowl.
2. Mix flour (item #8) with a little water in a small bowl to create a starch paste.
3. Lay out one spring roll pastry (item #7) (diamond orientation) on tray.
4. Lay ~30g (1.5 tablespoons) of mixture (from Step 1) in the middle of pastry.
5. Fold the two sides of the pastry skin inwards, then wrap the ingredients with the bottom of the pastry and roll upwards. Seal the end with starch paste (from Step 2). Repeat Steps 4 and 5 with the remaining pastry skin.
6. Freeze the rolls for ~40 mins to 4 hours (For best effects, place in freezer for at least 4 hours till the rolls are frozen).
7. Heat up pot of oil (~180°C) for deep frying and fry Spring Rolls for 1 minute till golden brown.
8. In a separate pan, melt margarine (item #9) and turn fire off.
9. Stir in egg yolk (item #10) and one packet of Cereal Prawn Premix (item #1) and turn on fire to toast mixture.
10. Coat deep fried Spring Rolls with mayonnaise dressing (item #11), then coat with toasted cereal mix (from Step 9).