


 AIR CANADA

CANADA'S
Best New
RESTAURANTS



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COOKBOOK

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Air Canada *enRoute* and
Destination Canada



Morel spring rolls with nuoc cham

MAKES 10 SPRING ROLLS

For the Spring Rolls

2 cups dried morel mushrooms (local if possible)
4 oz thin vermicelli rice noodles
1½ cups green cabbage, shredded
1 large carrot, grated
6 green onions, thinly sliced
1 clove garlic, minced
1-inch piece of ginger, peeled and minced
2½ tsp soy sauce
1 tsp sugar
10 spring roll wrappers
1 egg, beaten and mixed with 1 tbsp water, for egg wash
Canola oil for deep-frying

For the Nuoc Cham

¼ cup sugar
¼ cup lime juice
¼ cup fish sauce
1 clove garlic, minced
1 Thai chili, minced
½ cup hot water

To prepare the dried morel mushrooms, add them to a medium bowl and cover with hot water. Let sit for 15 to 20 minutes or until they have noticeably rehydrated and are soft. Drain, pat dry, then thinly slice.

To prepare the vermicelli, place in a medium bowl and cover with hot water. Let sit for about 5 minutes or until noodles are soft and pliable but not mushy. Drain, roughly chop and set aside.

In a large bowl, combine prepared morels, vermicelli noodles, cabbage, carrot, green onions, garlic, ginger, soy sauce and sugar. Set aside.

To make nuoc cham, in a small bowl whisk together sugar, lime juice, fish sauce, minced garlic, Thai chili and hot water. Set aside.

To make spring rolls, take a spring roll wrapper – one at a time – and position it so that there's a diamond shape in front of you. Place 2 tablespoons of the filling in the middle of the diamond and fold the bottom point over the filling and tuck underneath. Making an envelope shape, fold both side points toward the centre of the diamond. Brush the egg wash on all the edges, then roll the spring roll to the upper point, gently pressing to seal. Repeat for remaining 9 spring rolls.

In a deep fryer or large pot, heat canola oil to 350°F. Fry a couple of spring rolls at a time, making sure not to crowd the fryer, until spring rolls are deeply golden, about 3 to 5 minutes. Remove from oil and drain on paper towel. Serve with nuoc cham for dipping.



CHEF ARIEL ADAMS

To live in the Yukon is to live amid unspeakable beauty but also a North of 60 climate. So, creating a sovereign food culture has its challenges. Yet in Dawson City, there's a log cabin that's home to BonTon & Company, a restaurant specializing in charcuterie and good times, where chef Ariel Adams and co-owners Shelby Jordan and Dennis Dunn are doing away with trucked-in goods. There's pork from Tr'ondëk Hwëch'in First Nation-owned TH Farm, cheese from Klondike Valley Creamery and cabbage and carrots from Kokopellie Farm, like the ones found in these subarctic spring rolls.