

MEDITERRANEAN CHERMOULA CAULIFLOWER EGGROLLS

Yield: 20 Pieces

Ingredients	Amounts
<i>Harissa Mayonnaise</i>	
Japanese or regular mayonnaise	½ cup
Harissa	2 Tbsp.
Lemon zest	½ tsp.
<i>Chermoula Roasted Cauliflower Filling</i>	
Cauliflower, cut in florets, core chopped	2 lb.
Garlic cloves, coarsely chopped	2 ea.
Salt	½ tsp.
Paprika	1 Tbsp.
Cumin, ground	2 tsp.
Cayenne	½ tsp.
Ground black pepper	¼ tsp.
Olive oil	1 oz.
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Baby spinach	4 oz.
Green onions, sliced into thin rings	2 Tbsp.
Cilantro, chopped	2 Tbsp.
Parsley, chopped	2 Tbsp.
Aleppo pepper	1 tsp.
Golden raisins, chopped	¼ cup
Preserved lemons, minced	1 Tbsp.
Lemon juice	2 Tbsp.
Salt	as needed
Ground black pepper	as needed
Eggroll wrapper	20 ea.

Method

1. *For the Harissa Mayonnaise:* Combine the ingredients in a bowl.
2. *For the Filling:* Preheat a 400°F oven.
3. Mash the garlic to a paste with salt. Combine with the spices and olive oil. Toss with the cauliflower florets and core. Place the cauliflower in a single layer on a baking sheet. Bake until golden brown, but slightly under cooked, turning periodically.
4. Roughly chop the cauliflower into ½" pieces.
5. Heat a sauté pan, add oil and sauté spinach until wilted. Season with salt and pepper. Chop.

6. Place the cauliflower in a large bowl. Add spinach, green onions, cilantro, parsley, Aleppo pepper, golden raisins, and preserved lemons. Season with lemon juice, salt and pepper as needed.
7. Place the square egg roll wrapper on a flat surface in a diamond configuration with the corner facing you. Brush the edges of the roll with water.
8. Place the filling on the lower third of the wrapper. Fold the corner closest to you over the filling, tucking it around the filling, and pulling back firmly.
9. Gently press down on each side of the filling to flatten the wrapper on the left and right sides.
10. Fold the sides towards the middle of the roll.
11. Roll the wrapper forward, rolling tightly to form a cigar shape. Seal the ends.
12. Place the finished egg roll sealed side down on a parchment lined sheet pan. Repeat to assemble the remaining egg rolls.
13. Preheat a deep fryer to 375°F.
14. Deep-fry the egg rolls until golden brown and crisp. Drain well on a paper towel lined baking sheet.
15. Serve with Harissa Mayonnaise

Variations: Fold the eggrolls in a square shape: Place the filling in the center of the wrapper. Fold the bottom corner over the center of the filling. Fold the 2 sides over the center. Fold the top corner over the center. This is similar to an envelope. Place seam side down on baking sheet. Deep fry until golden brown. Cut in half from corner to corner to serve.