

## **SPRING ROLLS WITH ZLATIBORAC BEEF TEA SAUSAGE**



### **30-35 PIECES:**

200 g of carrots

200 g of celeriac

1 bunch of spring onions

300 g of red pepper

200 g of red cabbage

1 onion

100 g Zlatiborac beef tea sausage

500 g of filo pastry (pie crust)

1 egg yolk

Salt

Soy sauce

Oil for frying

### **Preparation:**

1. Cut vegetables into thin matchsticks. Then cut the tea sausages into strips. Combine ingredients in a bowl, season with salt and mix everything well.
2. Cut pie crust into 15 x 15 cm squares. Point one corner of the square toward yourself and brush the opposite sides with egg yolk. Place prepared vegetables and Zlatiborac beef tea sausage into the center of the square. Fold the sides and wrap into roll, so that yolk glues together the edges of pastry. Deep fry prepared rolls until golden brown.

Advice:

Before filling the rolls, you can shortly fry vegetable in well heated oil, constantly stirring. Serve soy sauce with rolls.