

# Fried Okra Vegheet Roll

**Makes 5 pieces**

## Ingredients

1 sheet radish vegheet  
5 slices pork belly  
5 pieces okra  
50g bread crumbs  
Oil for frying

## For the coating

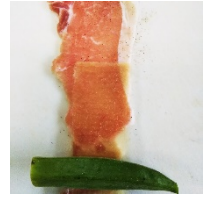
30g plain flour  
1 egg  
50ml water

## Essential equipment

Large non-stick frying pan

1. Cut the radish sheet in half. Cut each half into 5 equal parts.
2. Put two vegheet pieces together. Spread the pork belly slice over the vegheet. Season with salt and pepper.
3. Place an okra at the base and roll up.
4. Mix the flour, egg and water to form the coating batter.
5. Dip the okra vegheet roll in the coating, and roll evenly in the bread crumbs.
6. Pour the oil into the pan, and heat up to 180 degrees. When the oil starts bubbly steadily, fry the okra vegheet rolls until they have a light brown crisp coating.

Adapted from <https://cookpad.com/recipe/5599881>



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**TIPS** Use two sheets to make the roll stronger.  
Do not fry too long.