

Spring Rolls



hmm...
delicious

A filo pastry appetizer originally brought about by the Chinese but taken to a whole new level by Fazilas by adding the perfect blend of spices and herbs.

another appetizer perfect for every occasion

Authentic Flavours and Ingredients List

Meat

Filo Pastry; (wheat flour, water, vegetable oil and salt), Minced Mutton (30%), Onions (17%), Sweetcorn (7%), Peas (7%) Chillies, Garlic/Ginger Paste, Spices and Herbs.

Chicken

Filo Pastry; (wheat flour, water, vegetable oil and salt), Minced Chicken (35%), Onions (17%), Sweetcorn (7%), Peas (7%), Chillies, Garlic/Ginger Paste, Spices and Herbs.

Vegetable

Filo Pastry; (wheat flour, water, vegetable oil and salt), Potatoes (35%), Mixed Vegetables; Peas (12%), Carrots (9%), Sweetcorn (6%), Chillies, Garlic/Ginger Paste, Spices and Herbs.

Cooking Instructions

Fazilas' Rolls can be oven baked (once brushed with oil), or deep or shallow fried for best results.

Pre-heat cooking oil to 170°C and place rolls into oil before frying for 8 - 10 minutes or until golden brown in colour. Alternatively, glaze with oil and bake in the centre of a pre-heated oven on Gas Mark 7 (240°C) for 12 - 15 minutes, turning half way.

Spring Rolls

Pack Qty.	Product	Weight	Case Qty.	Barcode	Product Ref
20	Meat Rolls	33g	10	506010030006	SR201
40	Meat Rolls	33g	6	5060100300504	SR202
20	Chicken Rolls	33g	10	5060100300313	SR101
40	Chicken Rolls	33g	6	5060100300511	SR102
20	Vegetable Rolls	33g	10	5060100300320	VR301
40	Vegetable Rolls	33g	6	5060100300528	VR302



- Groundwork Business and Community Award for Best Practice Finalist
- EMBF Entrepreneur of the Year Finalist
- EMBF Northwest Business of the Year Finalist
- The Bolton News and Bury Times Business Person of the Year Award
- ABF Tiger Award Winner
- North Manchester Ethnic Business of the Year Runner up



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