

# Maine Arts Camp

2012

**Recipe Name:** Pizza egg rolls  
**Chef:** Charles Limoggio C.E.C.

**Preparation Time:** 45 minutes

**Servings:** 10

**Yield:**

Quantity	Unit	Ingredient Name	Prep Notes
2	Quarts	Canola oil for frying	
1	Large	Egg	
3	TBSP	Water	
2	Cups	Pizza sauce	
8	Ounces	Sliced pepperoni	
1	Cup	Mozzarella	shredded
1	14 ounce	Package egg roll wrappers	

**Procedure:**

- 1 Heat oil in a deep-fryer or large saucepan to 300 degrees F (150 degrees C). Whisk egg and water together in a small bowl.
- 2 Combine the pizza sauce and pepperoni in a blender or food processor. Process until pepperoni is well chopped and the sauce has thickened. Transfer sauce to a large bowl, and stir in mozzarella.
- 3 Lay out one eggroll wrapper on work surface. Place 1 tablespoon filling at the bottom center of the wrapper, leaving 1/2 inch border on each side. Lightly brush the wrapper edges with the egg mixture. Fold over both sides; roll up to encase filling in wrapper. Repeat with remaining wrappers and filling.
- 4 Deep fry pizza rolls in batches until crisp and golden brown, 5-9 minutes.