HOW TO MAKE FRIED SPRING ROLLS POTATOES( 15-20 pieces) Prepare materials: 7 potatoes, 1 onion, 4eggs, flour, fried flour, oil, 5g beef of meat, salt Step 1: peeled potatoes and wash them. Then you put them in a pot warter and boil until potatoes are tender. Then you scoop them out a bowl. When they is cools , you must to masticate. You have to grate carrot, minced onion, and grind meat or beef Step2: fried meat or beef until it is nearly ripe, you put in carrot, onion. Do not forget to add salt. Then they ripen , you turn off the stove and let cool. Step3: mix meat or beef + carrot+ onion with potatoes and 1 egg.Then you took into pieces near by eggs. Step4: beat 3 eggs into bowt and stir Prepare a bowl of flour and a bowl of fried flour Step5: take each pieces put in eggs-> flour-> fried flour -> fried them in pan oil.