



RICE PAPER ROLLS WITH VIETNAMESE DIPPING SAUCE

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| Season: | All year round |
| From the garden: | Carrots, snow peas, spring onion, coriander, mint, cabbage |
| Type: | Light meal or main |
| Difficulty: | Easy |
| Country of origin: | Vietnam |
| Serves: | Around 30 rolls |
| Source: | Jiuan Kok, Kitchen Specialist, East Tamaki School |

Equipment

***Chopping board**

***Knife**

***Measuring cup**

***Measuring spoon**

***Bowls**

***Grater**

***Frying pan**

***spatula**

***colander**

Ingredients

***100 g vermicelli noodles**

*** 3 eggs**

***around 3 cups of chopped vegetables and herbs**

***30 rice paper wrappers**

*** $\frac{1}{2}$ cup nuts (peanuts or cashew nuts, optional)**

***1 tbsp oil**

***salt and pepper**

Dipping Sauce:

***2 cloves garlic**

***2 tbsp chopped coriander**

***2 tbsp chopped mint**

***2 tbsp cup fish sauce**

***2 tbsp soy sauce**

***1 tbsp rice vinegar**

***3 tbsp sugar**

***zest and juice of 1 lemon or lime**

***chopped fresh chilli or 1 tsp chilli flakes
(optional)**

Method

1. place noodles into a bowl and cover with boiling water, leave to soften for around 5 minutes and then drain. cut into around 5 cm long pieces

2. break the eggs into a bowl, season with salt and pepper and whisk

3. heat 1 tbsp oil in a frying pan, add the egg and swirl the egg mixture in the pan to spread it out evenly

4. lightly brown both sides of the omelette, remove from the pan, roll it up and cut into fine strips. set aside

5. wash and shred the leafy vegetables finely, grate the carrots and finely slice the snow peas

6. if using nuts, toast until brown in a dry frying pan

7. mix vegetables, omelette, noodles and nuts (if using) in a big bowl

8. to assemble rice paper rolls, dunk a wrapper into warm water and leave for around 30 seconds until it is soft and pliable

9. spread the soft wrapper onto a damp tea towel, place 2 tbsp of filling into the middle, fold in the sides and roll up

10. for the dipping sauce, peel and mince the garlic, chop the herbs finely and mix with all the other ingredients

11. place rice paper rolls on a plate and serve with the dipping sauce

