

VIETNAMESE RICE PAPER ROLLS

WITH HOISIN-PEANUT DIPPING SAUCE



1 SERVING = 4 ROLLS

Summery, light, fresh and tasty, these rolls are low in calories, but pack a flavour punch. They're perfect for picnics on the beach or birthday parties.

SERVES: 4 • PREP TIME: 30 min • COOKING TIME: 3–5 min • LEVEL OF DIFFICULTY: 4/5

INGREDIENTS

Rice paper rolls

120 g rice vermicelli
16 small rice paper wrappers
2 Tbsp finely chopped fresh basil
6 Tbsp finely chopped fresh mint
6 Tbsp finely chopped fresh coriander
2 carrots, finely julienned
4 lettuce leaves, thinly sliced
1 punnet sprouts (your choice), washed

¼ cup pickled sushi ginger

2 avocados, sliced

edible flowers

Hoisin-peanut dipping sauce

6 Tbsp hoisin sauce

¼ cup peanut butter

1 tsp finely chopped red chillies

1 clove garlic, crushed

METHOD

Boil the rice vermicelli for 3–5 minutes. Rinse thoroughly with cold water and drain well so they don't stick together, then set aside. Fill a large bowl with room temperature water. Dip a wrapper into the water for 3–5 seconds, just to soften enough to make it pliable. Place the wrapper on a plate and spoon 2 heaped tablespoons of vermicelli, some basil, mint, coriander, carrots, lettuce, sprouts and ginger in a row across the centre, leaving a few centimetres of the wrapper clear on each side. Lay the avocado slices and edible flowers over the other filling. Fold in the clear sides of wrapper, then tightly roll to enclose the filling. Repeat with the remaining wrappers and filling.

To make the dipping sauce, mix all the ingredients together. If necessary, add a little water. Serve the rice paper rolls cold with the dipping sauce.