










# Vegetarian rice paper rolls

## Ingredients (Makes 20)






### Filling

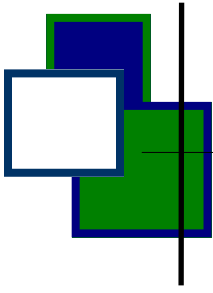
-  100g Noodles Rice Sticks
-  300g Carrots – Julienne
-  80g Bean Shoots
-  300g Continental Cucumber – Peeled, Seeded and Julienne'd
-  20g Roasted Peanuts – Chopped
-  10g Fresh Coriander Leaves
-  10g Fresh Mint Leaves

### Nuok Chan Dressing













-  10g Garlic Puree
-  20g Palm Sugar
-  30g Lime Juice
-  30g Rice White Wine Vinegar
-  100g Water
-  10g Fish Sauce
-  1 Red Birds Eye Chilli – Chopped

### Additional Ingredients

-  20 Rice Paper Rounds
-  Chives
-  Asian Lettuce Mix
-  Hoi Sin Sauce
-  Dark Sesame Oil



## Method:

-  Soak noodles in hot water to soften for approximately 10-15 minutes. Strain and refresh under cold water. Whilst in strainer cut a few times with scissors.
-  Prepare Nuok Chan Dressing
  -  Combine garlic, lime juice, palm sugar, water, fish sauce, rice vinegar and chilli – mix well
  -  Chill until required
-  In a bowl, combine noodles, bean sprouts, carrot, mint, coriander, cucumber and peanuts
-  Mix well. Add dressing – toss to combine. Chill until required
-  Lay tea towel onto work bench. Soak rice paper rounds in tepid water to soften. When soft, remove and drain on tea towel. Place second towel on top to remove excess water
-  Spoon filling onto the bottom third of the rice paper and roll up. As you reach the centre, fold in the edges to make a parcel. Continue rolling, as you near the end place 1 chive stalk lengthways in the parcel leaving 3cm sticking out. Finish rolling up until you have a completed cylinder
-  Repeat until all rolls are completed
-  To Assemble on dish
  -  Place salad leaves on plate, top with combined cucumber and carrot. Place 4 rice paper rolls on the plate
  -  Dollop hoi sin on plate, next to the lettuce. Drizzle over sesame oil onto hoi sin. Sprinkle on chopped peanuts and serve.