



Vietnamese Rice Paper Rolls

Season: All seasons

Serves: approximately 30 small rolls

Recipe source: Stephanie Alexander program

Fresh from the garden: mint, coriander



Being able to make rice paper rolls is a good skill to have – it might take a bit of practice at first but you'll quickly get the hang of folding the rice paper over the ingredients so it's firm but doesn't rip.

Dipping sauces are also really easy to make – just remember to try to balance the flavour so it's not too salty, not too sweet.

Equipment:

medium saucepan
clean tea towel
chopping mat
knives – 1 cook's, 1 small
grater
colander
mixing bowls – 2 medium,
1 large and shallow
mixing spoon
4 platters to serve
4 small serving bowls for sauce

Ingredients:

120 g vermicelli noodles
30 small rice papers
1 cucumbers, julienne
2 small carrots, grated
1 cup Thai basil/Vietnamese
mint leaves

1 cup coriander leaves
1 handful of bean sprouts
1/4 green cabbage, shredded

For the dipping sauce:

1 garlic clove, peeled and finely
chopped
juice of a lime
1 tbsp fish sauce
2 tbsp caster sugar
tiny drop of chilli sauce

What to do:

1. Put a saucepan of water on to boil.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Cook the vermicelli by adding it to the boiling water for 1–2 minutes, then drain and allow to cool.
4. Half fill the large, shallow bowl with warm water.

5. Dip a rice paper wrapper into the water and remove after 15 seconds. Place the wet rice paper wrapper flat onto a clean workbench or chopping board.
6. Place a small amount of vermicelli noodles, then a small amount of each ingredient onto the bottom third of the rice paper.
7. Roll over once, tuck the loose ends into the roll and then roll up.
8. **Slice rolls into halves on a diagonal**
9. Stack the rice paper rolls onto your platter to serve.

Dipping sauce

10. For the dipping sauce, mix all the dipping sauce ingredients together in a small serving bowl. Serve alongside the rice paper rolls.