

**Vietnamese Vegetarian Rice Paper Rolls**

**Season:** Any

**Type:** Entrée

**Difficulty:** Medium

**Serves:**10

**Habits of Mind:** Striving for accuracy

**Fresh from the garden:**

Purple cabbage, Cucumber, Spring Onions, Vietnamese mint, Lemon

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| **Equipment:**  Measuring spoons & cups  Chopping board  Chef’s knife  Peeler  Salad spinner  Large Saucepan  Colander | Wooden spoon  Gloves  Small bowl  Large bowl  Salad bowl  Juicer  Baking trays x 2  Serving platter. | **Ingredients:**  10 Rice paper wrappers  75g Vermicilli noodles  75g purple cabbage  2 carrots (150g)  1 cucumber (150g)  2 spring onions  75g bean shoots  ¼ bunch coriander  10 Vietnamese mint leaves |

**What to do:**

1. To rehydrate the vermicelli noodles place in a bowl of warm water and soak for 10 minutes. Part fill a large saucepan with water and bring to the boil.
2. Place a colander in the sink. Drain the soaking noodles, then carefully tip into the boiling water for 2 minutes. Drain boiled noodles in colander, then rinse well with cold water.
3. While the noodles are soaking, prepare the vegetables and lay out neatly on a baking tray. Very finely slice the purple cabbage into thin strips, peel and cut the carrots into very fine sticks (julienne), thinly chop the cucumber into circles, Trim the outside layer of the spring onions, cut off tops and ends, then slit the rest lengthways and cut into 5cm lengths.
4. Wash herbs, remove roots from coriander and place on the tray with the vegetables.
5. Fill another baking tray with warm water. Get out the rice paper wrapper, immerse in water for 10 seconds or until pliable but not soggy. Remove from water and place on a chopping board.
6. Place a little of every vegetable and herb about 3 cm from the bottom edge of the wrapper. Carefully fold the bottom edge over the filling and roll upwards then tuck in both edges to enclose filling and keep rolling until you have a tight package.
7. Cut in half on the diagonal and place on a serving platter. Serve with dipping sauce and Asia salad.

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| **Dipping sauce:**  ½ clove garlic  ½ lemon  ¼ small fresh red chilli  1 Tbs caster sugar  60ml (1/4 cup) rice wine vinegar  1 tablespoon fish sauce |

To make the dipping sauce:

1. Peel and finely chop the garlic, place in a small bowl.
2. Juice the lemon ½ and add to the bowl.
3. Slip on disposable gloves to deseed and finely chop chilli, add to bowl.
4. Add sugar, rice vinegar and fish sauce and mix well.