

Rice Paper Rolls

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| Ingredients: 150g rice vermicelli noodles 2 medium carrots 300g zucchini 200g Tofu 10 big crisp lettuce leaves 1 small bunch Vietnamese Mint Rice paper rolls Dipping sauce: 2 garlic cloves 1 lemon or lime 1 small red chilli 1 tablespoon brown sugar ¼ cup rice vinegar ¼ cup fish sauce | Equipment: Green chopping board Large kitchen knife Medium mixing bowl Large mixing bowl x2 Small mixing bowl Strainer Salad spinner Measuring scales Measuring spoons Citrus juicer Disposable gloves |
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Method:

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| <ol style="list-style-type: none">1. Weigh the noodles and place in a medium mixing bowl. Cover noodles with hot water and set aside for about 3 minutes. Strain the noodles over the sink and place in clean dry tea towel, pat dry. Place in a large mixing bowl.2. Peel carrots. Slice the carrot and zucchini into very fine strips. The size of a match stick. Add to the noodles.3. Roughly chop Vietnamese mint. And add to the mixing bowl. Rinse the lettuce leaves and spin dry in the salad spinner.4. Fill a large bowl with warm water. Immerse 2 rice paper wrappers in the water and leave for about 30 seconds. Until they feel quit pliable. Lift the wrappers from the water and place on the bench. | <ol style="list-style-type: none">5. Place a little bit of the carrot, zucchini, lettuce and a thin slice of tofu about one- third of the way from the bottom. Fold the bottom of the wrapper over the filling. Fold each side into the middle. Roll along until you have a firm package. Keep rolling until all the mixture is used.6. To make dipping sauce, peel and finely chop garlic. Juice lemon or lime, add 2 tablespoons of juice to a small mixing bowl. Using disposable gloves finely chop chilli add to small mixing bowl along with rice vinegar, sugar and fish sauce.7. Set out the rice paper rolls on a serving plate along with the dipping sauce. |
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