

rice paper rolls

Equipment:

kettle, large mixing bowl, colander, salad spinner, knives, small flattish bowls- to soak rice paper in, chopping boards

Ingredients:

1 pack rice paper rolls

50gms vermicelli

1 cucumber

1 carrot

assortment of asian herbs

chives; 20ish

if desired, cooked chicken or prawns

Method:

Soften vermicelli according to the instructions on pack. It is usually done by soaking in hot water. When it is a good texture, drain for a few minutes, then chop.

Wash all vegies and herbs. Peel the skin off the cucumbers and slice very thinly lengthwise. Do the same with the carrots, or use the peeler. Keep chives whole.

Finely chop herbs.

Put warm water into the bowls. Use a combination of boiled kettle water and tap water. Put 1 rice paper in a bowl and allow to soften. A bit less time is better than more; otherwise they will break up. Take out and place on a cleaned chopping board.

Put a small amount of the vermicelli in a pile on one side of the rice paper. Add some carrot, cucumber and a little sprinkling of the herbs. Take 1 or 2 chives and place them along the filling.

Tuck sides of the rice paper roll in, keeping the chives hanging out. Roll up tightly, and place on a serving plate.

Keep going until they are all done.

Serve with the vietnamese dipping sauce.

