



Vietnamese Rice Paper Rolls

Makes: Approximately 30 small rolls

INGREDIENTS:

- 120g Vermicelli Noodles
- 3 tsp soy sauce
- 2 tsp fish sauce
- 1 tsp Palm sugar
- 250g firm tofu, sliced 5mm thick and 50mm long
- 4 eggs
- 2 tbsp sunflower oil
- 30 small rice papers
- 2 large or 4 small cucumbers, sliced as per tofu
- 1 large or 2 small carrots, sliced as per tofu
- 1 cup Thai basil/Vietnamese mint leaves
- 1 cup coriander leaves
- 1 handful of bean sprouts
- 1 iceberg or cos lettuce, washed and spun

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

METHOD:

1. Put a saucepan of water on to boil
2. Prepare all 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. Mix together 2 teaspoons of soy sauce, 1 teaspoon of fish sauce and 1 teaspoon of palm sugar in a medium bowl. Marinate the tofu in this mixture.
5. Whisk the eggs in the other medium bowl with a splash of soy sauce and fish sauce.



6. Heat the wok and add the oil. Pour the egg mix into the hot wok and cook on a high heat until the mix is cooked right through and looks like a big omelette.
7. Remove from the wok, place on the chopping board and slice into long slivers.
8. Half fill the large shallow bowl with warm water.
9. 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.
10. Place a small amount of vermicelli noodles, then a small amount of each ingredient onto the bottom third of the rice paper.
11. Roll over once, tuck the loose ends into the roll and then roll up.
12. Spread crunchy cos or iceberg lettuce leaves in a layer on the serving platter.
13. Stack the rice paper rolls onto your platter of lettuce to serve
14. For the dipping sauce, mix all the dipping sauce ingredients together in a small serving bowl. Serve alongside the rice paper rolls.

