

vietnamese rice paper rolls

ingredients

- 80 g dried vermicelli noodles cooked as packet instructions or until soft and white
- 20 sheets of 22cm rice paper Yun's Rice Paper available at Hawthorne Garage on the Asian shelves
- 250 g shredded cooked chicken sold by weight at Hawthorne Garage Deli
- 1 Lebanese cucumber cut in half then into 1cm strips
- 2 carrot-finely shredded
- Nam Cham sauce refer to recipe
- Iceberg lettuce cut 2cm strip length ways
- 1 bunch Vietnamese mint
- Bowl of warm water should be warm to hot but not scalding temperature



method

1. Soak shredded carrot in Nam Cham sauce for 5 minutes. Drain and set aside. Save the sauce for dipping.
2. To assemble the rolls, fill a large bowl with warm water and dip 1 whole sheet of rice paper in the water until it softens and then lay flat on a plate.
3. In the middle of the rice paper, place horizontally 3 to 4 mint leaves, a small amount of carrot, 1 piece cucumber, shredded chicken, softened vermicelli and top with a piece of lettuce.
4. To form the roll, first fold the sides into the centre over the filling, then the bottom of the rice paper up and over. Roll from bottom to top to form a tight roll.
5. Serve with Nam Cham and Hoisin Peanut dipping sauces.



Nam Cham Sauce



Prawn Version with Hoisin Peanut Dipping Sauce

vietnamese nam cham dipping sauce

ingredients

- ½ lime juice
- 2 tablespoons sugar
- ¼ cup white vinegar
- ½ cup water
- 5 tablespoons fish sauce
- 1 small garlic clove, finely chopped
- 1 or 2 Thai chillies, thinly sliced (optional)

method

1. Combine the lime juice, sugar, vinegar and water, stirring to dissolve the sugar.
2. Add fish sauce, garlic and chilli.
3. Taste and adjust the flavours to your liking, balancing out the sour, sweet, salty and spicy. Aim for a bold, strong flavour - perhaps a little stronger than what you'd normally like. This sauce is likely to be used to add final flavour to foods wrapped in lettuce or herbs, which are not salted and therefore need a little lift to heighten the overall eating experience. Look for colour to gauge the sauce. When it is light honey or amber, it's close.

Makes approximately 1 cup



advance preparation

This sauce may be prepared early in the day and left to sit at room temperature.

Add 1 thinly grated carrot to the sauce to add extra sweetness. Drain carrot after 2 to 3 hours, or overnight. Use the pickled carrot for spring roll filling.

hoi sin and peanut dipping sauce

ingredients

- ¼ cup hoisin sauce
- 2 tablespoons peanut butter
- ¼ cup coconut cream
- ¾ teaspoons sugar
- 2 tablespoons of warm water
- 5 drops fish sauce
- ¼ cup peanuts (roasted, ground for garnish)

method

1. Combine the first 6 ingredients in a saucepan and heat over medium heat. Stir to mix well until all ingredients are blended into a smooth texture.
2. Pour into a dipping bowl.
3. Garnish with roasted ground peanuts.

