



Vietnamese Rice Paper 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 4 small cucumbers, sliced as per tofu
- 1 cup thai basil/vietnamese mint leaves
- 1 cup coriander leaves
- 1 handful of bean sprouts

Dipping sauce

- 1 clove garlic, finely chopped
- Juice of 1 lime
- 1 tbsp fish sauce
- 2 tbsp castor sugar
- tiny drop of chilli sauce

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list
2. Cook the vermicelli by adding it to a saucepan of boiling water for 3 minutes, then drain and allow to cool before rinsing with cold water
3. Mix together 2 teaspoons of soy sauce, 1 teaspoon of fish sauce and 1 teaspoon of palm sugar. Marinate the tofu in this mixture.
4. Whisk the eggs in another bowl with a splash of soy sauce and fish sauce.
5. Heat the wok and add the oil. Pour the egg mix into the hot wok and cook on a medium-heat frying pan
6. Remove from the wok, place on the chopping board and slice into long slithers

7. Dip a rice paper wrapper into a bowl of warm water and remove immediately. Place the wet rice paper wrapper flat onto a clean workbench or chopping board.
8. Place a small amount of vermicelli noodles, then a small amount of each ingredient onto the bottom third of the rice paper.
9. Roll over once, tuck the loose ends into the roll and then roll up.
10. Stack the rice paper rolls onto the platter to serve.
11. For the dipping sauce, mix all the dipping sauce ingredients together. Serve in a small bowl alongside the rice paper rolls.

Notes