



Vietnamese Rice Paper Rolls

Ingredients

- 2-3 packet of Rice Paper circles
- 2 packets of rice vermicelli noodles
- 1 bunch of mint
- 30 leaves from Vietnamese mint
- 3-4 Carrots, peeled and sliced into “julienne” (long strips; or grate/make ribbons)
- 1 cucumber washed and cut into batons
- 1 lettuce leaf per roll (2 per child, approximately)
- Make a couple of extra rolls if time allows or until all the fillings are used.

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Method

1. Cook vermicelli according to the packets
Have a large bowl with some cold water in it
2. Wash and pick the mint
3. Wash the lettuce leaves and spin dry
4. Prepare carrots and cucumbers
5. Placing the rice paper in the cold water, soak for a minute or so and then put on a damp tea towel. Using a lettuce leaf on the top half and fill with a small fist of noodles on the bottom half of the circle, fill with carrot, cucumber and mint then roll half way. Fold the sides in and roll over the top half of the circle.
6. Fold the side edges in on it and continue rolling.
7. Have a platter ready to set them once rolled. Serve with the Satay Sauce.