Vietnamese Rice Paper Rolls

120g vermicelli noodles

2 TBSP sunflower oil

30 rice paper sheets

2 carrots, grated

15 lettuce leaves, washed and cut in half lengthways

2-3 spring onions, sliced thinly on an angle

15 leaves Vietnamese mint or Thai basil

1 bunch fresh mint leaves

1 cup of fresh coriander, well washed and chopped.

2 tsp soy sauce (or tamari)

Dipping sauce

2 TBSP fish sauce (vegan if available)

1 lime juiced

½ cup sweet chilli sauce

1. Cook noodles as per instructions on the packet
2. Prepare your vegetables and wash the herbs. Set up your work bench with small bowls of ingredients
3. Prepare the dipping sauce, Mix into the cooked noodles. These may need cutting a little to make more manageable.
4. Dip the rice paper in a bowl of cool water, with a clean chopping board.
5. Quickly remove the rice paper while still firm and lay on the chopping board.
6. Begin to fill with a small amount of noodles (about 1/2 cup) on the bottom third of the rice paper.
7. Top with one lettuce leaf, some carrot, spring onion and herbs
8. Roll the bottom third (closest to you) over and tuck in the edges as tightly as possible, continue to roll up to the top. Use damp fingers so it doesn’t stick too much.
9. Place the roll on a platter, careful not to let stick to other rolls.
10. Serve