



Vietnamese Rice Paper Rolls

120g vermicelli noodles
4 eggs
2 TBSP sunflower oil
30 small rice papers
2 cups of shredded cabbage
½ cup red onion, thinly sliced
2 carrots, grated
15 lettuce leaves, washed and cut in half lengthways
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
2 limes juiced
½ cup sweet chilli sauce
1 garlic clove, minced or zested

1. Cook noodles as per instructions on the packet
2. Prepare vegetables
3. Whisk the eggs in a bowl and add the soy sauce and a splash of fish sauce
4. Heat a frypan and add the oil. Pour the egg into the hot frypan and cook on medium heat.
5. Remove the cooked egg and place on a chopping board, cut into strips
6. Soak the rice paper in a bowl of cool water, with a clean chopping board or bench ready to work on
7. Remove the softened rice paper and spread out.
8. Begin to fill with a small amount of noodles (about 1/2 cup) on the bottom third of the rice paper.
9. Top with a little of the lettuce, egg, carrot, red onion, cabbage and herbs
10. Roll the bottom over and tuck in the edges as tightly as possible, continue to roll up to the top.
11. Place the roll on a platter, careful not to let stick to other rolls.
12. For the dipping sauce, mix the ingredients together. Serve in a small bowl alongside the rice paper rolls. (1 bowl on each table)
13. Serve