

## Name of Recipe: Vegetable Rice Paper Rolls

Take care when cutting, the thinner the vegetables are cut, the better. It will take a good 15 min to roll these. Please get DES over to show you all how to roll them. Thanks.

Keep the rolled ones under glad wrap/damp clean towel- so they don't dry out.  
Make 1 per person.

What to collect	What to do
1 x pkt. rice paper rounds 1 pkt. rice noodles [soaked then cooked quickly] 1 x large bowl Clean tea towels 1 x pot	Soak rice noodles in warm water until soft. Strain and put into a pot of boiling water for 30 sec. Drain in a chinois and run cold water over noodles, drain well & set aside.
2 x carrots, peeled & grated Vietnamese mint/mint /thai basil/coriander- do a separately> washed & spin dry 2 x Cucumber finely sliced 1 x red capsicum finely sliced Tofu or mushrooms sliced & marinated	WASH-all vegetables & herbs. Prepare all your vegetables, making sure you cut them as thin as you can. Group each 1 on a platter neatly. Prepare the herbs: pick the mint & Vietnamese mint off the stalks. Leave the chives in lengths. Slice the basil.
SAUCE: Make your own>>> 3 x tblsp GF Soy 1 x tblsp lemon/lime-zest & juice 1 x Sweet chilli sauce Honey Ginger-finely grated Spring onion finely sliced water to thin out sauce	<b>Gluten free sauce</b> Mix all the sauce ingredients together & taste. Adjust to your liking. Soy or tamari Honey or palm sugar or white sugar Ginger Lemon or lime zest & juice chilli optional. Divide into bowls with teaspoon  3 x sauce bowls & teaspoons
3 x plates Herbs for garnish	Call Des over to show you how to roll. Pour warm water into 2 large bowls, place 3 rice papers at a time to soak & soften. When pliable lay rice paper on a clean tea towel. <u>lay each ingredient separately onto the rice paper before rolling.</u>

