VEGETABLE RICE PAPER ROLLS

EQUIPMENT

Metric measuring cups and spoons        chopping board
Colander                                  knife
Tea towel                                vegetables peeler
saucepan

INGREDIENTS

20 small rounds rice paper

Filling

¼ cup unsalted peanuts
1 tablespoon soy sauce
100g rice vermicelli noodles
1 tablespoon lemon juice
200g snow peas

dipping sauce
1 carrot, peeled and shredded
1 tablespoon brown sugar
½ cup coriander leaves
¼ cup light soy sauce
½ cup mint leaves

METHOD

1. To make the filling, place the noodles in a bowl of boiling water and allow to stand for 3 minutes. Drain and set aside. Cook the snow peas in a saucepan of boiling water for 1 minute. Drain and cool under running water. Shred the snow peas then combine with the noodles, carrot, coriander, mint, peanuts, soy sauce and lemon juice

2. To make the dipping sauce, stir the sugar into the soy sauce until dissolved

3. To assemble, place a rice paper round into a bowl of hot water and soak for 10 seconds or until soft. Remove and place on a clean tea towel. Place some filling down the middle of the round and fold up one end. Roll to enclose, leaving the top end open. Serve with the dipping sauce

Makes 20

- For a stronger flavour, extra coriander and mint leaves can be laid inside the rice paper when rolling