



# VIETNAMESE RICE PAPER ROLLS

## INGREDIENTS

- 100 gm vermicelli noodles
- 10 cooked prawns, coarsely chopped
- ½ cup each coarsely chopped coriander and mint
- ½ telegraph cucumber, cut into matchsticks
- 10 rice paper wrappers
- 5 oak leaf lettuce leaves, halved
- 1 spring onion, thinly sliced
- To serve: Vietnamese mint (optional)

### DIPPING SAUCE

- 1 small garlic clove, chopped
- 30 gm light palm sugar, crushed
- 90 ml lime juice
- 75 ml fish sauce
- 2 small red chillies, thinly sliced

## DIRECTIONS

1. Place vermicelli in a large bowl, pour over enough boiling water to cover completely and stand until vermicelli are tender (2-4 minutes). Strain, drain well, then cut into rough 10cm lengths with scissors and place in a bowl. Add prawn, coriander, mint and cucumber, season to taste and set aside.
2. For dipping sauce, pound garlic in a mortar and pestle to a paste, pound in palm sugar to combine, then stir in remaining ingredients and set aside.
3. Fill a large bowl with hot water. Working with a wrapper at a time, submerge wrapper in water to soften (10-30 seconds), then transfer to a clean damp tea towel. Working quickly, spoon about 1/4-cup prawn mixture along the centre of the wrapper, add half an oak lettuce leaf and some spring onion, fold in ends, then roll to form a sealed cylinder. Place on a tray lined with baking paper and cover with a damp tea towel. Serve with dipping sauce and Vietnamese mint.

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**SERVES: 4**

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