

VIETNAMESE SUMMER ROLLS

Source: From The Asian Kitchen

Serves: 4



- o Rice vermicelli noodles - 100g
- o Fish sauce - 2 tsp
- o Lime juice (freshly squeezed) – 2 tsp
- o Caster sugar – 2 tsp
- o Rice paper wrappers - 8 x 20 cm
- o Smoked salmon (smoked duck or trout) - 100g
- o Lettuce (shredded) - 100g
- o Carrot, peeled and cut into thin batons -1
- o Cucumber, deseeded and cut into batons - 1/2
- o Fresh Thai basil leaves (or basil) - 20

For the dipping sauce

- o Hoisin sauce - 2 TBSP
- o Smooth peanut butter or Tahini – 1 TBSP
- o Warm water – 1 TBSP
- o Lime juice, freshly squeezed – 2 tsp
- o Dark soy sauce - 1 tsp
- o Caster sugar – ½ tsp

heat and set aside to cool.

3. Working one at the time, dip the rice - paper wrappers into a bowl of warm water for about a minute until softened and then pat dry on paper towels. Lay each wrapper out flat and top with a few noodles, the smoked salmon, shredded lettuce, carrot, cucumber and basil. Fold the ends over the filling and then roll up tightly to form parcels.

1. Put the noodles in a bowl, cover with boiling water and soak for 30 min until softened. Drain the noodles, pat dry and transfer to a large mixing bowl. Whisk together the fish sauce, lime juice and sugar until sugar is dissolved. Pour over noodles. Toss well and set aside

2. Make the dipping sauce: Put all the ingredients in a small saucepan. Heat gently, stirring until the peanut butter is softened and sauce smooth. Remove from the

Serve with the dipping sauce

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