



Salad roll

NIBBLEDISH CONTRIBUTOR

Ingredients

- Vietnamese rice paper skin/ fresh popiah skin - Alfafa sprouts - Thinly shredded red/white cabbage and carrots - Snow pea shoots - Japanese mayonaise - Finely crushed peanuts with sugar (sugar added according to taste but I favour more sugar as the rice paper skin is salty ~ 3 heaped tablespoons to a bowl of peanuts)

Instructions

I ate this at a vegetarian take-away in taipei and it made a lasting impression on me because it was so light, so crunchy and so full of flavour. I had a craving when I came back and that was why I decided to re-create this one night. The original recipe calls for popiah skin but the ones found in singapore are just not thin nor fresh enough so I substitute it with vietnamese rice paper skin instead. The rice paper skin is salty and added an interesting dimension to the taste. 1. Wet the vietnamese rice paper skin and lay flat on a plate. No wetting required using popiah skin. 2. Layer in the following order: alfafa sprouts, thinly shredded red/white cabbage and carrots, liberal squeeze of japanese mayo, liberal sprinkle of crushed peanuts with sugar, and snow pea sprouts 3. Roll up tightly as per a spring roll and enjoy. Notes: 1. Try to get really tender snow pea sprouts. The ones I got were a little tough and they made the roll a little too chewy. 2. Quality of the peanuts also made a big difference. This batch uses freshly crushed taiwanese peanuts that were really fragrant. A later batch that I made only had local peanuts which didn't taste as good. 3. These taste better with japanese mayo which are more yellow in colour compared to the western version.