



Rice Paper Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

I made these rolls today using leftovers from the fridge: prawns, julienned carrot, cucumber, lettuce, fresh mint, spring onions and shredded omelette. So the filling is pretty much up to you. I would recommend that you stay away from anything that might make the rolls too wet. Some suggestions are: shredded chicken or roast duck, steamed prawns, fresh coriander and mint, bean sprouts, shredded carrot, lettuce... You should be able to buy the dried rice sheets from any Asian grocery store. I also made a dipping sauce with 3/4 cup water, 1/4 cup fish sauce, 1/3 cup rice vinegar and 1/3 cup white sugar.

Instructions

Make sure all your filling ingredients are ready as you need to work quickly to make each roll. Having everything on a platter helps. Dip a rice paper sheet in warm water until it becomes pliable then dry with a tea-towel. The sheets become quite delicate so be careful! Arrange the filling on the sheet, off-centre makes it easier to roll up. Don't be too generous with the filling either, otherwise your roll might fall apart! When it comes to rolling up - fold the long side over the filling, roll once, fold the top and bottom sides over and continue rolling. Practice makes perfect! For the dipping sauce: combine all ingredients in a saucepan and bring to the boil. Add 1/2 tsp each of minced garlic and chilli.