

Vietnamese Rice Paper Rolls

Season: spring

Serves: 6 or 20 tastes

From the garden: wombok, spring onions, coriander, spinach

Equipment: medium saucepan metric measuring scales, cups and spoons clean tea towel chopping board knives – 1 cook's, 1 small colander mixing bowls – 1 medium, mixing spoon large platter to serve	Ingredients: 60 g vermicelli noodles 12 rice papers 2 cucumbers, cut into 5 mm thick and 50 mm long batons. 2 x spring onions, sliced. 1 large carrot, grated. 1 cup coriander leaves, chopped. 1 handful of bean sprouts 1 cup wombok and spinach, shredded.
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What to do:

1. Put a saucepan of water on to boil.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Cook the vermicelli by adding it to the boiling water for 1–2 minutes, then drain and allow to cool.
4. Half fill the large, shallow bowl with warm water.
5. Dip a rice paper wrapper into the water and remove after 15 seconds. Place the wet rice paper wrapper flat onto a clean damp tea towel.
6. Place a small amount of vermicelli noodles, then a small amount of each ingredient onto the bottom third of the rice paper.
7. Roll over once, tuck the loose ends into the roll and then roll up.
8. Stack the rice paper rolls onto your platter to serve.