

Vietnamese Rice Paper Rolls

Serves: 32 tastings



From the garden: Zucchini, capsicum & basil

Equipment:

- Small bowl x 1
- Medium bowl x 2
- Wooden spoon x 1
- Chopping boards and knives
- Measuring cups
- Measuring spoons
- Grater
- Ramekin x 5

Ingredients:

32 rice paper wrappers (6-7 per student to make)
1 packet of rice noodles
3 carrots (grated)
3 capsicums (thinly sliced)
1 zucchini (cut into fine strips)
½ cup basil (leaves only, finely chopped)

Dipping sauce:

10 tablespoons Hoisin sauce
10 tablespoons water

Method:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Soak noodles in a medium bowl of boiling water according to package instructions.
3. Place 1 rice paper wrapper in a medium bowl of warm water for 15 seconds, remove while it is still hard and place on a moist tea towel.
4. Arrange noodles, vegetables and basil along the bottom third of the wrapper.
5. Fold the bottom part of the wrapper over the filling and fold in the sides.
6. Continue rolling firmly to enclose filling.
7. Repeat with remaining wrappers.
8. To make the dipping sauce, mix together 2 tablespoons of Hoisin sauce and 2 tablespoons of water in each ramekin.
9. Serve the rice paper rolls in 5 large serving plates with the dipping sauce.