



Vietnamese Spring Rolls

Makes 8



Ingredients:

- ♥ 8 rice paper wraps
- ♥ 3 Pink Lady® apples, sliced
- ♥ Handful shredded red cabbage
- ♥ Handful sliced and blanched mangetout
- ♥ 4-5 radishes, sliced
- ♥ 2 spring onions, sliced
- ♥ 2 Tbsp (30ml) chopped coriander, plus extra for garnishing
- ♥ Salt and milled pepper
- ♥ Sesame seeds, for serving

Dipping sauce:

- ♥ ¼ cup (60ml) soya sauce
- ♥ 2 tsp (10ml) wasabi
- ♥ Juice (30ml) of 1 lime
- ♥ Pickled ginger (optional)

Method:

1. Dip rice paper wraps individually into ice-cold water for about 30 seconds, or until soft.
2. Place ⅓ of the apples, cabbage, mangetout, radishes, spring onions and coriander on 1 wrap, about halfway down from the middle of the wrap. Season.
3. Fold over the sides, then fold over the bottom and roll upwards to enclose filling and create a spring roll.
4. Repeat with remaining filling and rice paper wraps.
5. Combine dipping sauce ingredients and set aside.
6. Place spring rolls onto a serving platter and garnish with fresh coriander and sesame seeds.
7. Serve with dipping sauce.



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