

Rice Paper Rolls



Ingredients (makes 12)

75 grams rice stick noodles

1/2 t sesame oil

2 t lime juice

2 t sweet chilli sauce

12 large rice paper sheets

24 chives

24 large mint leaves

24 fresh coriander sprigs

1 small cucumber, *julienned* into 12 x 0.5cm batons

1 medium carrot (120 gms), coarsely grated

1 medium red capsicum (200 gms), thinly sliced 75 gms snow peas

Method

1. Place the noodles in a medium heatproof bowl and cover with boiling water. Stand for 5 minutes, or until tender, then *drain*.
2. Combine the noodles with the sesame oil, lime juice and sweet chilli sauce.
3. Place 1 sheet rice paper in a large bowl of warm water until softened. Carefully lift the sheet from the water and place it on a large plate. Pat it dry with kitchen paper.
4. Place 2 chives along the centre of the sheet. Add 2 mint leaves, 2 coriander leaves and 1 cucumber baton.

5. *Arrange* some of the carrots, capsicum, snow peas and noodles on top.
6. *Roll* the sheet, enclosing the ends first and then the sides. Alternatively, you can leave one end open (as in the illustration)
7. *Repeat* the steps to make the remaining rolls.
8. *Serve* with additional sweet chilli sauce.