

Prawn and avocado rice paper rolls

- 8 rice paper wrappers
- 125g rice vermicelli
- 125g peeled prawns, cut in half lengthwise
- 1 avocado, thinly sliced
- 1 carrot, cut into sticks
- 4 large leaves lettuce, thinly shredded
- 8 sprigs basil, chopped
- 8 sprigs coriander
- 4 spring onions, finely shredded

1. Place rice vermicelli in boiling water, remove from heat and let soak 3 to 5 minutes until soft. Drain thoroughly and rinse with cold water.
2. Fill a large bowl with warm water. Dip one rice wrapper in the hot water for 1 second to soften. Lay wrapper flat and arrange desired amounts of noodles, avocado, prawns, carrot, lettuce, coriander, spring onions and basil to one edge
3. Roll the edges of the wrapper slightly inward. Beginning at the bottom edge of wrapper, tightly wrap the ingredients. Repeat with remaining ingredients.
4. In a small bowl, mix the hoisin sauce with water until desired consistency has been reached. Heat the mixture for a few seconds in the microwave.
5. Serve the spring rolls with your favourite dipping sauce

Other ingredients such as pork belly or poached chicken are delicious in Vietnamese spring rolls

Serves 4.



Recipe and image by Chef Jason Ford