

# APS Cooking Club



## Asian Rice Paper Rolls

Makes approx 30

**Season:** All seasons

**Difficulty:** Easy

**Ingredients:** Rice and Asian Greens

### Equipment

- 2 large bowls
- several small bowls
- chopping board
- clean tea towel



### Ingredients

- Warm water for softening noodles and rice paper
- Rice Paper
- 120g Vermicelli noodles
- Soy sauce
- Asian Greens- bean sprouts, coriander, mint, chives, parsley
- Carrots, celery and capsicum

### Dipping Sauce

- Soy sauce (gluten free)
- Chopped chives and mint for garnish

### What to do

- Place warm water in a large bowl and add the Vermicelli Noodles.
- Cut into sections when soft. Drain and put aside in a bowl.
- Grate carrots, slice celery and capsicum finely. Set aside.
- Wash and dry on a clean tea towel, bean sprouts, coriander, mint, parsley and capsicum. Set aside.
- In another large bowl put in warm water add rice paper till soft.
- Transfer rice paper to a moist chopping board.
- Place a small amount of all the ingredients at one end of the Rice Paper.
- Starting at that end, roll over the rice paper then roll both sides together. Continue until a roll has formed.
- Place on a plate.
- Mix dipping sauce together and place in a small bowl with garnish and Rice Paper Rolls ready for eating.