

SPRING ROLLS

INGREDIENTS

SPRING ROLLS

- 8 each rice paper, 8", soaked
- 1 ounce basil, picked from the stem
- 1 ounce mint, picked from the stem
- 1/2 ounce cilantro, picked from the stem
- 4 ounces vermicelli rice noodles, blanched
- 2 ounces bib lettuce
- 2 ounces cabbage
- 2 ounces carrot, shredded
- 2 ounces bell pepper, julienned
- 2 ounces English cucumber, sliced

NUOC CHAM

- 1/3 ounce garlic, minced
- 1/2 teaspoon red pepper flakes, crushed
- 2 tablespoons honey (sub mirin for plant-based)
- 2 tablespoons rice wine vinegar
- 4 tablespoons fish sauce (sub soy aminos for plant-based)
- 1/3 ounce ginger, minced (1 tbsp ginger juice)
- 2 tablespoons rice wine
- 1 tablespoon lime juice

DIRECTIONS

1. For the nuoc cham sauce, combine all ingredients and let the flavors marry.
2. For Each Roll: 1 Wrapper (1/3oz), 1/8oz Basil, 1/8oz mint, 1/16oz Cilantro, 4 slices of cucumber, 1/2oz rice vermicelli noodle, 1/2oz cabbage, 1/2oz Carrot, 1oz bell pepper
3. Soak wrapper in warm water. Place on a plate. Top with the above ingredients. Roll tightly and cut on the bias.
4. They may be made ahead of time and covered with a damp towel until serving.
5. Use the bibb lettuce as a plate garnish. It also acts as a wrapping around the springrolls to keep them from sticking to each other, the plate and your hands!