

Rice paper rolls with Asian dipping sauce

Ingredients

Rice paper wrappers

Seasonal vegetables and herbs from our garden which may include:

Carrots

Capsicum

Spring onions

Lettuce

Celery

Rice noodles (these won't be in the garden !)

Method

Put 2cm of warm water in large flat trays.

Lay a T towel on the table in front of you.

Place a rice wrapper in the water, it will take about 30 seconds to soften and look like a jelly fish!

Carefully, with 2 hands, remove the wrapper and place on the T towel.

Place a piece of each vegetable and a few strands of noodles in the middle of the wrapper.

Fold bottom of wrapper up, then fold each side, firmly.

Roll wrapper, firmly, until you have made a small cylinder.

Place on a dinner plate, but don't stack them on top of each other.

Asian dipping sauce

¼ cup of water

2 Tbsp of fresh lime juice

1 clove garlic

2 Tbsp of caster sugar

¼ tsp garlic chilli sauce

Method

Juice the lime until you have the required amount of juice.

Crush the garlic

Place all ingredients in a small jar, shake to combine.

Pour into small bowls for dipping.