Vietnamese Rice Paper Rolls

**What to do**
1. Place vermicelli noodles in a large bowl and cover with newly boiled water. Allow to sit for 5 minutes or until softened then carefully drain in a colander with cold water. Set aside until needed.
2. Peel carrots and green papaya and grate using the largest hole on the grater, or use the mandolin for thin strips.
4. Slice cucumber into matchstick sized pieces and finely slice Spring onions.
5. Wash and slice lettuce finely.
6. Fill the large bowl with warm water and place it on the workbench. One at a time, immerse each rice paper wrapper into the bowl for about 5-10 seconds. Lift the wrapper from the water and spread on dry workbench.
7. Layer a mint leaf, lettuce and vegetable mixture and a small amount of noodles in the centre of the wrapper in the shape of a small log. Leave 1/3 of the wrapper at both the top and the bottom empty. Fold the bottom of the wrapper over the filling then roll it twice. Now tuck the end in and continue to roll until you have a firm package.
8. Place the rolls on a slightly damp tea towel on the baking tray with the seam side down. Place another damp tea towel on top to prevent them from drying out.
9. Repeat step 7 and 8 until you have used all your filling.

**Dipping Sauce**
1/4 cup sweet chilli sauce mixed with juice from 1/2 Lemon

---

**Equipment**
- Bowls – 2 small, 2 medium, 1 large
- Knives – 1 paring, 1 chefs
- Baking tray
- Two clean tea towels, dampened
- Chopping Boards
- Tablespoon
- Colander
- Fork
- Peeler
- Grater or mandolin

**Ingredients**
- 400g vermicelli rice noodles (2x packets)
- 1 pkt Rice paper sheets
- 1 cup picked coriander leaves
- 2 medium carrots
- 1 green papaya
- 2 cups bean shoots or 1 crisp lettuce (shredded)
- 30 leaves Vietnamese mint
- 1/2 cup Thai basil
- 1 large cucumber
- 30 rice paper wrappers
- 3 spring onions
- Sweet Chilli Sauce
- 1/2 lemon, juiced

**From the Garden**
- Coriander, Mint
- Lettuce
- Spring Onions
- Lemon
- Green papaya