

VIETNAMESE RICE PAPER ROLLS



Ingredients

1 Lebanese cucumber



1 carrot



Fresh coriander & ginger, chopped



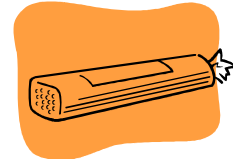
$\frac{1}{2}$ capsicum



$\frac{1}{2}$ zucchini



$\frac{1}{2}$ packet vermicelli noodles, rehydrated



Dressing

2 tablespoons lime juice

2 tablespoons soy

Equipment

Large bowl for warm water

Kiddies Food Cutter

Safety Food Peeler

Scrap bowl

Grater

Tongs

Chopping board

Colander

Pastry Brush

Method

1. Soak vermicelli noodles in hot water for approximately 10 minutes. When the noodles are soft, drain and set aside. (Adult Job)
2. Cut cucumber, zucchini, carrot and red pepper into fine strips.
3. Grate Ginger
4. Place all chopped ingredients into bowl, add lime juice and soy sauce and using tongs mix.
5. Place one sheet of rice paper in a large bowl of warm water until soft and moveable. Gently lift from water and place on board. (Adult to help)
6. Place mixed vegetables on the prepared rice paper. Add small amount of noodles to top the other ingredients.
7. Fold rice paper over the filling. Fold in the sides and roll up firmly.
8. Repeat with remaining filling and sheets.
9. Enjoy!



For information on kids cooking workshops

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