LIGHT & SWEET

Fresh Herb Spring Rolls with Peanut-Lime Dip

PREP	COOK	SERVES
30 min	5 min	4 (8 rolls)

Vegan Vegetarian

Fresh rice-paper rolls packed with herbs and crunchy vegetables, with a peanut-lime dip.

Ingredients

Rolls

- 8 rice paper wrappers
- 100 g rice vermicelli
- 1 carrot, cut into matchsticks
- ½ cucumber, cut into matchsticks
- 8 soft lettuce leaves
- A handful each of fresh mint and coriander (or basil)
- 200 g firm tofu, pressed and sliced into thin sticks (optional)

Peanut-lime dip

- 3 tbsp smooth peanut butter
- 1 tbsp hoisin sauce
- 1 tbsp lime juice
- 1 tsp soy sauce
- 2 to 3 tbsp warm water

Method

1. Cook the vermicelli according to the packet, drain, rinse under cold water and drain again.
2. Whisk the dip ingredients with enough warm water to make a pourable sauce. Set aside.
3. Fill a wide dish with warm water. Dip one rice paper wrapper for 10 seconds, until just pliable, and lay it on a damp board.

4. Place a lettuce leaf on the lower third, then a little vermicelli, carrot, cucumber, herbs and a few sticks of tofu if using.
5. Fold the bottom over the filling, fold in the sides, then roll up tightly.
6. Repeat with the remaining wrappers. Serve straight away with the dip.

Cook's tip

The wrappers keep softening after you take them out of the water, so lift them out while they still feel a little firm. To prepare ahead, cover the rolls with a damp tea towel for up to 2 hours.