

VIETNAMESE SUMMER ROLLS WITH PEANUT SAUCE

Prep + cook time: 1 hr Serves: 4

Ingredients

FOR THE SAUCE

- 1 tbsp sesame oil
- 165 g | 1 1/4 cups unsalted peanuts, soaked in a bowl of hot water for 15 minutes, drained
- 3 tbsp coconut milk, plus extra as needed
- 2 tbsp peanut butter
- 2 tbsp soy sauce
- 1 lime, juiced
- 1 pinch sugar

FOR THE ROLLS

175 g | 1 cup white short-grain rice, rinsed in several changes water, then drained

- 24 fresh prawns, peeled and deveined
- 12 rice paper wrappers, 15 cm | 6", kept under a damp cloth
- 1 bunch mint, leaves picked, plus extra to serve
- 2 Romaine lettuce, leaves separated and torn into pieces
- 2 large carrots, peeled and cut into thin batons
- 1/2 small red cabbage, shredded
- 1 small cucumber, halved and cut into thin strips or matchsticks

1. For the sauce: Combine all the ingredients for the sauce in a food processor or blender.
 2. Purée until smooth; thin out with more coconut milk as needed to achieve the right dipping consistency.
 3. Transfer to a bowl, cover, and chill until needed.
 4. For the rolls: Combine the rice with 500 ml water in a heavy-based saucepan. Bring to the boil over a high heat, add a generous pinch of salt, and then cover with a tight-fitting lid and cook over a low heat until the rice has absorbed the water and is tender to the bite, about 20 minutes.
 5. Remove from the heat and let cool, still covered, for at least 10 minutes.
 6. In the meantime, steam the prawns in a covered steaming basket sat over a half-filled saucepan of simmering water until pink and tender, 3-4 minutes. Remove the prawns from the basket to a bowl of iced water. Drain and pat dry with kitchen paper.
 7. Fluff the rice with a fork to separate
8. the grains. Rinse under cold running water until no longer warm to the touch. Drain through a colander lined with kitchen paper.
 8. Working one by one, briefly dip a sheet of the rice paper a third of the way into a bowl of hot water. Turn and dip the remaining section before placing on kitchen paper to drain.
 9. Line the bottom third of the papers with a row of three steamed prawns and some mint leaves.
 10. Top with lettuce leaves before arranging the rice, carrot, red cabbage, and cucumber on top.
 11. Fold the bottom third over to cover before folding in the sides and rolling tightly. Continue with the remaining ingredients to complete the remaining rolls.
 12. When ready, serve with the prepared peanut sauce on the side for dipping.

Tip

You can use precooked white rice instead for a quicker preparation.

