

## Rice Paper Rolls

This recipe explains how to turn a finely cut salad into finger food.  
Enjoy in a lunchbox, picnic or buffet.  
What other ingredients can you imagine?



<b>Equipment:</b>	<b>Ingredients</b>
Cutting board and safety mat Sharp knife Plate for cut ingredients Large bowls Rice paper roll template Dining plate <b>or</b> Serving platters and tongs	Rice paper Hot water (from the tap is hot enough) Filling ingredients - Various vegetables Flowers to garnish

### Method:

**Remember to clean up your workstation as you go**

1. Process all the ingredients into matchstick sized julienne strips
2. Put all of your cut ingredients in neat piles on the plate
3. **When all the vegetables are cut, clean your knife and cutting board and put them away.**
4. Ensure your workspace is clean and tidy
5. Pour hot water into a bowl
6. Set a template where you will be working. This will be your rolling space.
7. Working with one sheet of rice paper, submerge the sheet into the water. Turn it over so it is completely wet. Keep moving it through the water until it has become flexible, but not mushy.
8. Carefully lay the rice paper flat onto the template and follow the instructions.

