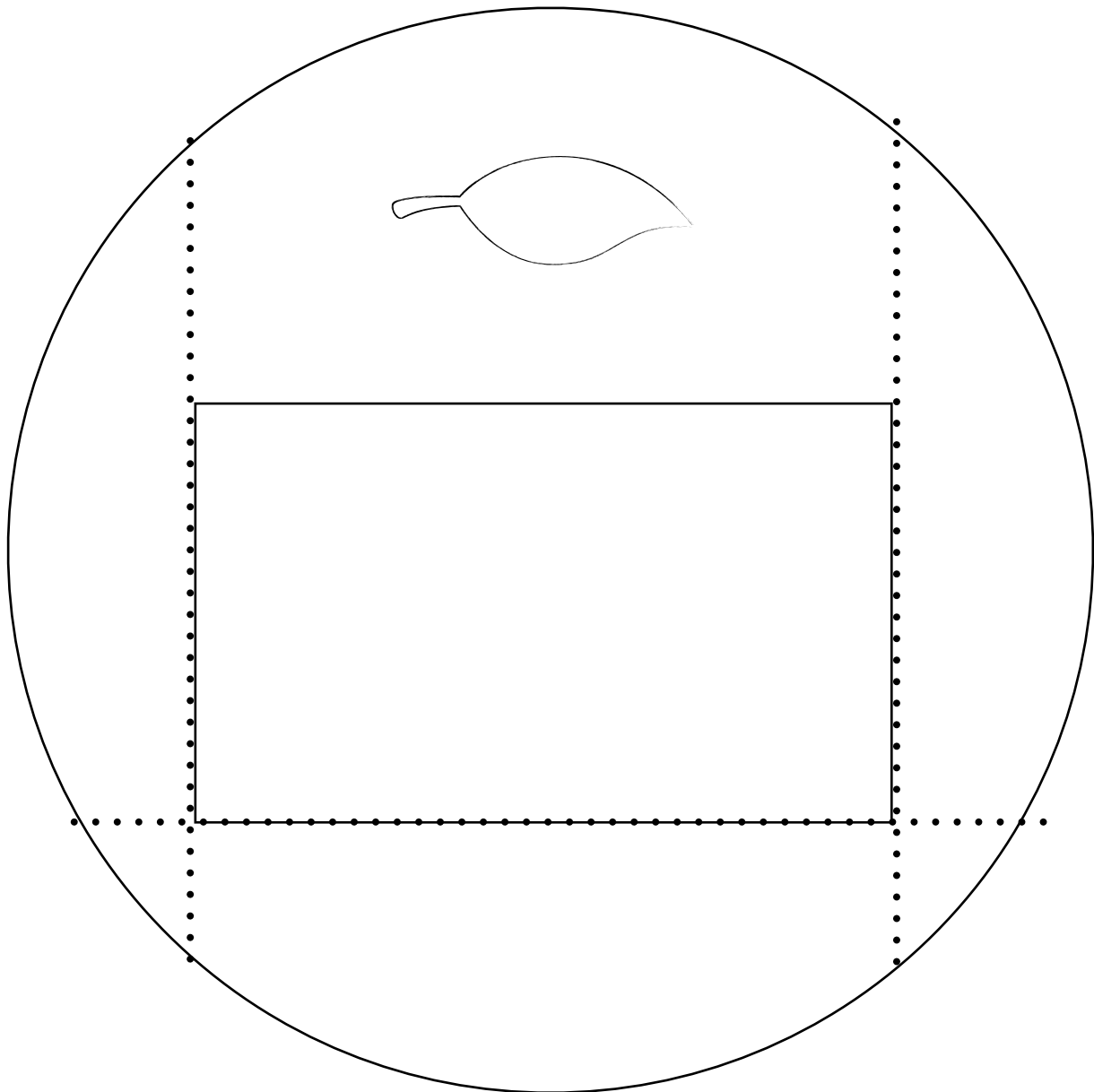


Filling your rice paper rolls

1. Place your soaked rice paper onto the circle template
2. Place filling into the rectangle
3. Using all of your fingertips, stretch the bottom flap over the filling to gather and tighten it
4. Roll once so that the flap is underneath the filling
5. Place a small garnish in the centre of the empty third
6. Using all of your fingertips, gently stretch the side flaps toward the centre
7. Keep rolling slowly, gently and firmly
8. Place your rice paper roll onto the serving plate.

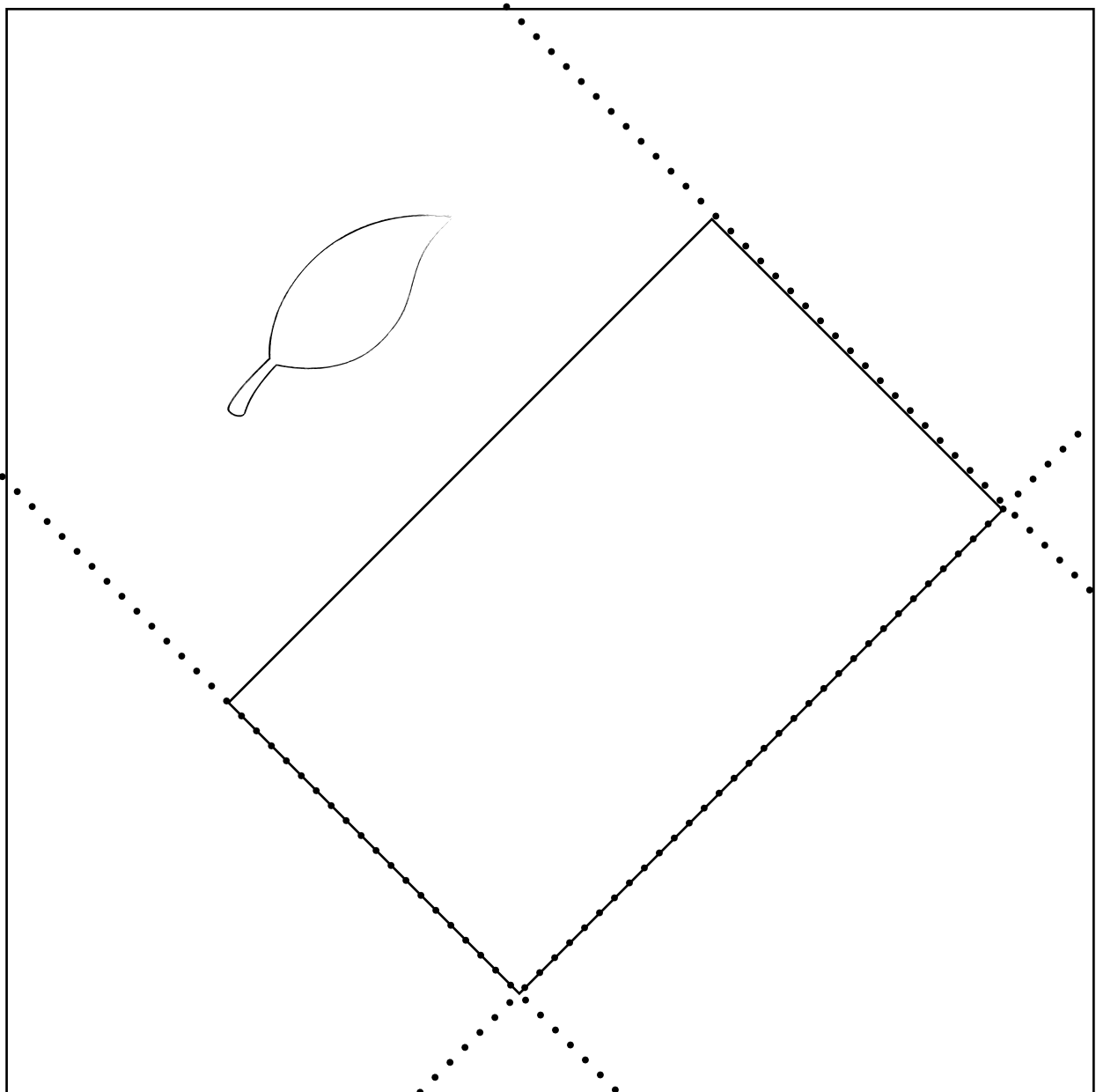
HOT TIP Don't let your finished rolls touch each other.



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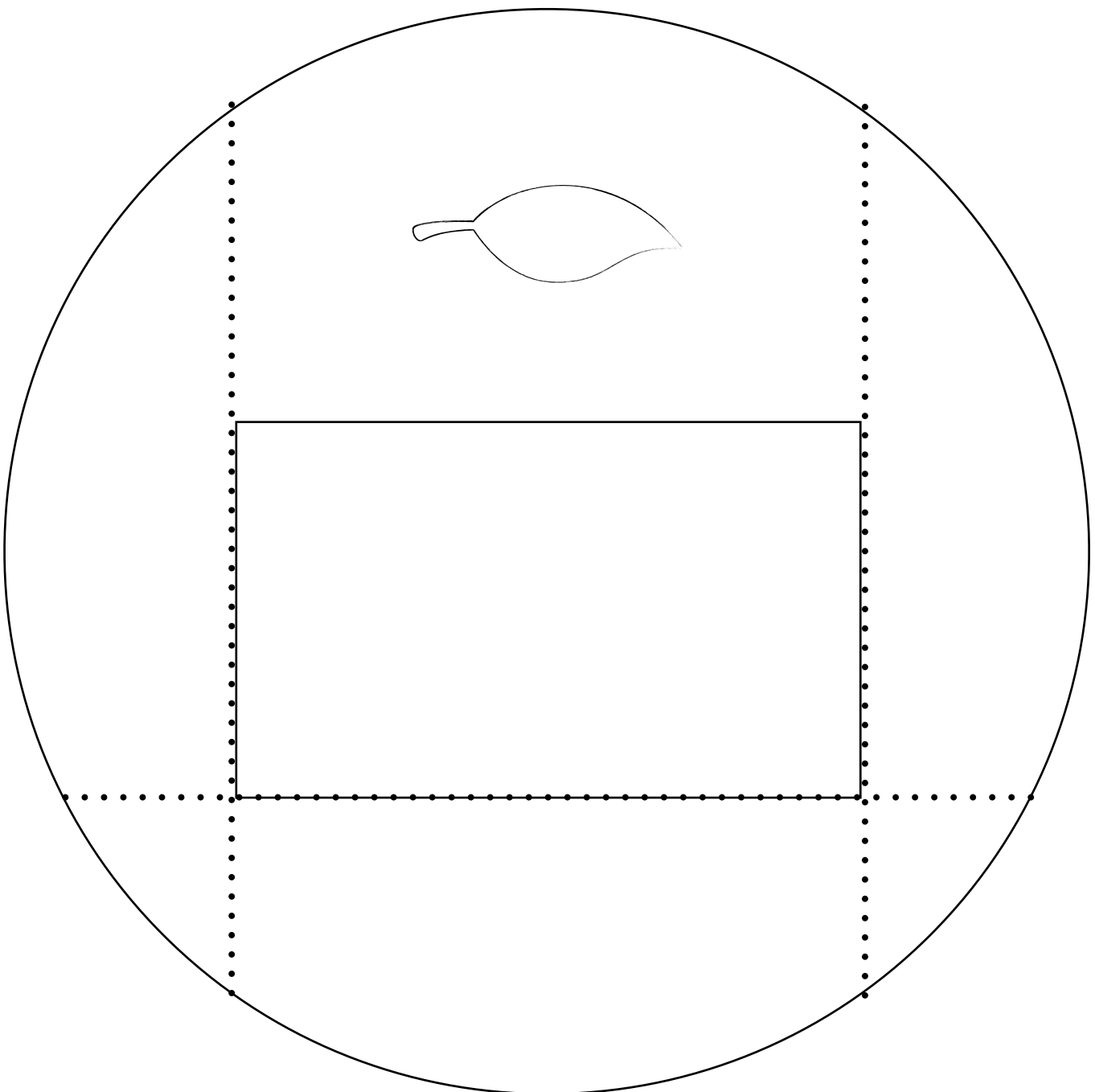
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