

## FRESH SPRINGROLLS

Serving 6

### INGREDIENTS:

<b>1 pack</b>	<b>Rice paper</b>
<b>1 glass</b>	<b>Hoi Sin saus (appr 430 ml)</b>
<b>2</b>	<b>Red chili</b>
<b>1</b>	<b>Green salad</b>
<b>1</b>	<b>garlic</b>
<b>1</b>	<b>Lemon</b>
<b>1 pack</b>	<b>Scampi (appr 750 gr if frozen)</b>
<b>2</b>	<b>Pork chops (loins)</b>
<b>1 pack</b>	<b>Thin Rice noodles (make sure it's a right type for fresh rolls)</b>
<b>2</b>	<b>Green Mangoes (not ripe)</b>
<b>a pack</b>	<b>Been sprouts</b>
<b>1</b>	<b>Cucumber</b>
<b>1 pack</b>	<b>Cilantro</b>
<b>1 pack</b>	<b>Thai Basil</b>
<b>1 pack</b>	<b>Mint leaves</b>
<b>150 gr</b>	<b>Roasted peanuts</b>
<b>some sugar</b>	

### PREPARATIONS:

- Boil pork loin and slice into strips
- Boil Scampi and butterfly in half.
- Soak rice noodles in hot/boiling water until soft (about 10 mins)
- Green mango peel and slice into thin strips
- Cucumber peel and slice into thin sticks
- Bean sprouts - pick stems and wash
- Lettuce - pick whole leaves and wash
- Fresh herbs - Cilantro, Vietnamese basil, Vietnamese mint - wash and pick leaves

For the dressing:

- Crushed roasted peanuts, cook in saucepan until oil starts to come out (don't add any other oil) and smell develops.
- Then add finely chopped chilli, ginger and garlic and cook until soft and fragrant.
- Add Hoisin sauce and equal amount of water
- Add sugar
- Cook until thick and flavour develops
- add fish sauce for salt and a little lime juice at the end

To prepare

Dip rice paper sheets in hot water, shake dry and place on plate. Add any combination of above filling, and roll into sausage shape leaving one end open.

Spoon sauce into open end and enjoy!