



CLEVER BELLY

K I T C H E N

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Cold rolls

Recipe by Belinda Brown from Clever Belly Kitchen

Equipment: Bowl Chopping board and grip Knife Cup,spoon measure Grater Mandolin Glass dish Dish for chilli jam	Ingredients: <input type="checkbox"/> 1/2 packet of rice vermicelli noodles- placed in a bowl and covered with boiling water for 2 minutes. <input type="checkbox"/> 2 carrots- grated <input type="checkbox"/> 1 telegraph cucumber- julienned <input type="checkbox"/> 1/2 cup fresh mint leaves <input type="checkbox"/> 1/2 cup fresh coriander leaves <input type="checkbox"/> 2 Tablespoons of rice wine vinegar or kimchi brine <input type="checkbox"/> 2 tablespoon fish sauce, gluten free soy or Tamari <input type="checkbox"/> 12 x 22cm rice paper rounds (see note) <input type="checkbox"/> Sweet Chilli Jam, to serve
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What to do:

1. Combine rice vermicelli, carrot, cucumber, kimchi, herbs, soy and kimchi brine in a large bowl.
2. Place 1 rice paper round in a large dish of HOT water for 15 seconds or until just starting to soften. Place on a clean yet damp tea towel or chux.
3. Arrange 1/4 cup of the vegetable/noodle mix along the centre of the rice paper.
4. Fold in ends and roll up firmly to enclose filling.
5. Repeat with remaining ingredients.

6. Serve with a delicious homemade Chilli Jam or Hoisin Sauce.