

Vietnamese Tofu Summer Rolls

Takes 45 minutes, serves 4 as a starter or side uses a knife and chopping board.

INGREDIENTS

20 Vietnamese Rice Paper 22cm discs (You can buy these online if you don't have a shop nearby that sells them)

2 tablespoons sesame seeds

3 medium carrots, cut to 8cm juliennes

Half a cucumber, cut into 8cm juliennes

A small bunch of mint, leaves only

A bunch of coriander

200g Smoked tofu, cut into 8cm slithers (You can make your own, using my recipe, or buy pre-smoked, I used Taifun brand in this recipe.)

70g Mixed salad leaves

Dipping sauce - summer rolls go really well with a load of different sauces, such as sweet chilli sauce, my Thai dipping sauce or a peanut satay sauce.

DIRECTIONS

Prepare all of the ingredients as above and get any dipping sauces you're planning to have ready before making the rolls. These summer rolls are best eaten soon after being made. You can store them in the fridge, covered, however the wrappers might split a little and they might dry out.

To make the rolls, get a bowl of warm water large enough to fit a rice paper disc into. Immerse a rice paper in the water for about 20 seconds, remove from the water and place on your work surface. The rice disc should still be slightly firm, it will soften more over the next 30 seconds as you prepare it's filling. You might need to adjust this 'dunking' time through trial and error. If you go too long, it will be an unmanageable, floppy mess straight away and very tricky to handle. However, too little time and it will not roll and stick together nicely.

Sprinkle a column of sesame seeds along the middle of your rice paper. Now place some cucumber and carrot in the middle. Lay two mint leaves on top, plus two stalks of coriander, stems and all. Lay a couple of strips of tofu on top, followed by a little bit of salad.

By the time you've added all of these ingredients to your rice paper, it should have become soft and floppy. Start to roll up your pile of ingredients, then fold the sides in, then continue rolling until wrapped up. The rice paper should stick to itself, creating a beautiful looking summer roll, ready to be dipped and devoured!

