

# THE FOOD SAFARI & HOME ELECTRONICS FAIR



## FRESH RICE PAPER ROLLS WITH PRAWN

Recipe by THE ORANGE LANTERN VIETNAMESE RESTAURANT

50 g	bean sprouts	<b>Sauce</b>	
100 g	sliced cucumbers	1 cup	fish sauce
30 g	mint leaves	½ cup	water
100 g	lettuce	3 tbsp	sugar
200 g	rice vermicelli	1 tbsp	lime juice
3	cooked and peeled prawns	1 tsp	finely chopped chili
1	rice paper		

### Method

1. Wet rice paper with a brush.
2. Place the lettuce on the rice paper follow by the rest of ingredients except prawns.
3. Take one edge of the rice paper and gently roll over all the ingredients.
4. When roll near to the other edge of rice paper, place the prawns to complete.
5. Make the sauce. Gently boil all ingredients and leave to cool.