Snacks / Vietnam

Gỏi cuốn



Fresh rice paper rolls with prawn, pork, noodles and herbs, never fried.

Time 65 min **Servings** 4

What you'll need.

- ☐ 16 piece Rice paper
- ☐ 300 g Pork belly
- ☐ 150 g Lettuce
- ☐ 30 g Garlic chives
- ☐ 4 tbsp Hoisin sauce
- ☐ 2 clove Garlic
- ☐ 400 g Prawns
- ☐ 150 g Rice vermicelli
- ☐ 30 g Mint
- ☐ 4 tbsp Peanut butter
- ☐ 50 g Roasted peanuts
- ☐ Salt — to taste

Let's make it.

01 Simmer the pork belly in salted water for thirty minutes, cool it and slice it thin.

02 Boil the prawns two minutes, cool them and split each one lengthways.

03 Boil the vermicelli, rinse it in cold water and drain it well.

04 Let the peanut butter down with the hoisin, garlic and water to the thickness of pouring cream.

05 Dip a sheet of rice paper in warm water for two seconds and lay it on a damp cloth.

06 Lay two prawn halves cut side down in the upper third, and below them the lettuce, noodles, pork and herbs.

07 Fold the bottom up, tuck the sides in and roll it tight. Serve with the peanut sauce.

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