Vietnamese Rice Paper Rolls
with Egg or Tofu and Dipping Sauce

**Ingredients**

**Shallots**
120g vermicelli noodles
2 large cucumbers
1 large carrot
Asian greens/spinach
1 cup mint
1 cup coriander/basil
Handful of bean sprouts OR 1 red capsicum
24 small rice papers

**If using tofu**
250g firm tofu
Marinade: 2 teaspoon soy sauce, 1 teaspoon fish sauce,
1 teaspoon palm sugar (grated)

**If using eggs**
4 eggs
2 tablespoon vegetable oil, 1 teaspoon fish sauce,
¼ teaspoon fish sauce

**Method if using tofu**
1. Slice tofu into long, thin slices-about ½ cm thick and 5cm long.
2. Measure out and mix together marinade ingredients. Place tofu sticks in marinade.
3. While the tofu is marinating place saucepan of water on to boil. When water is boiling, add noodles and boil for 3 minutes. Drain and allow to cool.
4. Wash and then finely slice cucumbers, carrot and spring onion to ½ cm thick and 5cm long sticks.
5. Wash and strip leaves from mint and basil.
6. Strip and wash leaves from greens.
7. Wash capsicum and bean sprouts. Chop red capsicum into strips.

**Method if using egg**
1. Crack and whisk eggs together with soy sauce and fish sauce.
2. Heat saucepan, add oil and add egg mixture. Cook until cooked through and looks like an omelette. You may need to flip it over.
3. Remove from pan, place on chopping board and slice into long slithers.
4. While the egg is cooling place saucepan of water on to boil. When water is boiling, add noodles and boil for 3 minutes. Drain and allow to cool.
5. Wash and then finely slice cucumbers, carrot and spring onion to ½ cm thick and 5cm long sticks.
6. Wash and strip leaves from mint and basil.
7. Strip and wash leaves from greens.
8. Wash capsicum and bean sprouts. Chop red capsicum into strips.

**Method for Dipping Sauce**
Mix all sauce ingredients together into a small bowl.

**Dipping Sauce Ingredients**

1 clove garlic, crushed
1 lime, juice only
1 tablespoon fish sauce
2 tablespoon castor sugar
Tiny drop of chilli sauce

**Construction**

Dip rice paper into bowl of water and then place on dinner plate. Place a small amount of the shallots, vermicelli noodles, cucumber, carrot, Asian greens, spinach, mint, coriander, basil, bean sprouts and/or capsicum and tofu or egg on the rice paper near the bottom. Roll over once, tuck the loose ends into the roll and then roll up.

Dip into sauce and enjoy.