

Goi Cuon

(Vietnamese Rice Paper Rolls)

Makes 12

Ingredients:

- 12 round rice paper sheets
- 1 large carrot cut julienne (thin strips)
- 1 small cucumber cut julienne (thin strips)
- 2 cups shredded BBQ chicken
- 50g rice noodles, prepared as per packet directions
- 1 tsp coriander paste
- 1 tsp minced garlic
- 1 Tbs soy sauce
- 1 Tbs lime juice
- 1 Tbs white sugar
- 1/4 cup fresh mint leaves
- 1/4 cup fresh Vietnamese mint leaves
- 1 jar of hoi sin sauce



Method:

- 1) In a small mixing bowl, stir together soy sauce, coriander paste, garlic, sugar and lime juice until well combined. Add prepared noodles and stir to marinate noodles in the sauce. Put aside.
- 2) Fill a large shallow bowl with warm water.
- 3) Dip rice paper sheets, one at a time, into warm water, and leave to soften for approximately 10 seconds. Remove and place on a flat surface.
- 4) Using a pastry brush, paint a single horizontal line of hoi sin sauce, approximately 1/3 of the way up the rice paper sheet.
- 5) Drain sauce off the noodles. Divide noodles, chicken, carrot, cucumber and both types of mint into 12 portions. Using one portion per rice paper roll, add the noodles onto of the line of hoi sin, leaving approximately 1 inch of rice paper clear on both sides.

- 6) Place chicken, vegetables and both types of mint on top of the noodles.
- 7) Wrapping as tightly as possible, without piercing the rice paper, fold bottom edge of rice paper wrap over all ingredients. Then fold in the left and right hand sides. Now fold upwards until all sealed together.
- 8) Repeat for all twelve rice paper rolls.

Serve with satay, sweet chilli or left over soy-lime mix if desired.