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your  
own...

This dish created by:



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## King Prawn Vietnamese Summer Rolls

### Ingredients

- 8 rice paper, summer roll wrappers
- ½ cucumber
- 1 large carrot
- 3 spring onions
- 4 radishes
- 200g cooked peeled king prawns
- 6x fresh kaffir limes leaves
- 1 tsp black sesame seeds
- 2 tbsp light soy sauce
- 1 tbsp sesame oil
- 1 tbsp rice wine vinegar
- 2 cloves of garlic
- 1 thumb of ginger
- 1 small bunch or coriander
- 1 small bunch of mint
- 1 small bunch chives

**Serves:** 4

**Suitable for:** Gluten Free

### Method

Firstly prepare your cucumber, carrot, spring onions, kaffir lime leaves and radishes, by cutting into thin strips.

Finely grate the garlic and ginger.

Pick the coriander and mint leaves from the stalks, but leave whole.

Mix together the liquids, garlic and ginger to make your dressing.

Once you have all your ingredients prepared you are ready to make your summer rolls...

Take a rice paper and submerge in water for about 5 seconds.

Place on a board and begin to fill your roll with vegetable strips, kaffir lime leaf, herbs and prawns.

Dress the prawns with a spoonful of dressing and scatter with sesame seeds.

Fold in the ends and roll and tightly as possible.

Serve with your ginger and soy dipping sauce.