VIETNAMESE BASIL AND RICE PAPER ROLL-UPS

Categoria: Appetizers **Tempo di preparazione:** 30 minutes **Difficoltà:** molto facile

Ingredienti per 4

- 280g-300g firm tofu, drained and patted dry with a clean cloth or absorbent paper
- 200g rice vermicelli (Thai or Vietnamese)
- 2 x 134 g packets rice paper or rice pancakes for spring roll wrappers
- 50g basil leaves, stems removed
- 1 red pepper, thinly sliced or chopped
- Handful of fresh raw bean sprouts
- Dipping sauces (see below)

Preparation time: **30 minutes**
Cooking time: **15 minutes**
Serves: **4**

Method

Slice or break the tofu into small chunks or pieces. Set aside.

Prepare the rice vermicelli as per the on pack instructions, then rinse thoroughly in cold water to stop the vermicelli from overcooking.

Lay out the basil leaves, red pepper, tofu, and bean sprouts next to a flat surface you can use for rolling up the parcels.

Have ready a bowl of very warm water, along with the rice papers and a big plate for serving onto.

Briefly wet a sheet of rice paper in the warm water, remove and place on your working surface.

Repeat with a second sheet of rice paper, making a very long double round almost oblong, with overlap of about a third of both sheets.

Arrange a layer of fresh basil leaves going the length of the rice papers, then a sprinkling of the red pepper, the tofu, and a few bean sprouts.

Top with a tangle of the vermicelli which you place on top in an almost log shape.

Start rolling: fold the edges at the far end of the filling, enough to make a sealed parcel, then roll, starting with one end, encasing the filling, and rolling as tightly as you can, until the filling is all rolled up in the rice paper.

The damp rice paper will hold it all together.

Place on a plate and repeat until all of the filling is gone. Set the rolls aside until ready to serve.

If you wish to pile more on a plate without them sticking together, cover one layer with cling film, then layer more of the rolls on top.

Chill or keep cool until ready to serve.

Cooks Tip: Serve with ready prepared sauces or make your own as below:

Serve with the two sauces – either ready prepared or follow the recipes below:
Hoisin-peanut: 3 Tablespoons crunchy peanut butter, 5 tablespoons hoisin sauce, 1 tablespoon tomato ketchup, 1 tablespoon soy sauce, 1 tablespoon sesame oil and a pinch five spice powder Mix together until creamy.

Hot-sweet-sour: 2 tablespoons very hot sauce, 2 tablespoons vinegar, 2 teaspoons sugar, 2 tablespoons water, season to taste, 1-2 tablespoons grated raw carrot.