



SUMMER SALAD ROLLS WITH CARROT GINGER DI

Prep: 30mins – Makes 15 small summer rolls

For the dip:

1 small carrot (100g), grated
15g fresh ginger, roughly chopped
1 tbsp miso paste
1 tbsp rice wine vinegar
½ tsp honey
2 ½ tbsp olive oil
4 tbsp water
a pinch of salt and pepper
dried chilli flakes

For the summer rolls:

¼ lettuce
8 radishes, grated
¼ cucumber
2 spring onions
a few mint leaves
5 Vietnamese rice paper wrappers
1 tbsp sesame seeds

Put all the dip ingredients into a blender and blend into a smooth dip. Refrigerate until needed.

Tear the lettuce into rough chunks. Cut the cucumber in half and remove the seeds, then cut into thin sticks. Cut the spring onions into julienne strips.

Fill a large bowl with warm water. Dip one rice paper wrapper into the water and leave to soak for 5 seconds.

Lay the wrapper out in front of you and put some lettuce, radish, cucumber, spring onion and mint leaves into the middle. Don't overfill the wrapper or it will be hard to roll. Lift the edge of the rice paper wrapper nearest to you over the filling and, holding the filling in position with your fingers, start rolling up tightly.

When you're about halfway, fold the ends of the rice paper in and over the filling so that it is completely enclosed. Keep on rolling tightly until the whole rice paper wrapper is rolled up. Cut each roll into three pieces and serve with the carrot dressing.

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