

# Rice Paper Rolls

Workstation: 1, 2, 3, 4

## EQUIPMENT

Chopping boards  
Non slip mats  
Knives  
4 small bowls  
2 large bowls  
Tongs  
Grater  
Peeler  
Flat container  
Tea towel

## INGREDIENTS

Vermicelli rice noodles  
Tomatoes  
Carrots  
Capsicum  
Cucumber  
Rice paper

## METHOD

1. **Soak** rice noodles in **boiling** water for 2 minutes or until the noodle separate
2. **Remove** rice noodles from water using **tongs (water will be very hot)** and place in dry bowl until needed later
3. **Wash** all of the fresh produce
4. **Dice** tomatoes into small pieces and place in a bowl
5. **Peel** and **grate** carrots and place in a bowl
6. **Slice** capsicum and cucumber into **thin** strips and place in separate bowls
7. Fill the flat container with **warm** water
8. Gently place the rice paper into the warm water **1 at a time**
9. When the **rice paper softens** carefully remove and place on a dry tea towel and pat dry
10. Place rice paper on work bench
11. **Fill the centre** of the rice paper with your favorite fillings
12. Gently **fold the bottom** of the rice paper up and over your filling
13. Gently **fold both sides** of the rice paper up and over your filling
14. Gently **roll** the rice paper to seal the filling inside the rice paper
15. Place on your plate until time to eat