

# Vietnamese Spring Rolls (Goi Cuon)

A summer roll or spring roll is a Vietnamese food consisting of pork, shrimp, herbs, rice vermicelli and other ingredients wrapped in rice paper. They can be filled with just about anything fresh and crunchy. Vietnamese Spring rolls are served cold, and are not fried.

*Rice vermicilli*

*Rice paper*

*Fillings (any or all of these):*

*cooked meat*

*cooked shrimp (tails removed)*

*lettuce leaves*

*bean sprouts*

*chopped roasted peanuts*

*basil*

*coriander*

*mint*

*Sweet chilli sauce*

*Hoisin sauce*

1. Soak the vermicilli in hot water until soft (about 2-3 minutes). Drain the water and cut up the cellophane into 2-4cm pieces with some kitchen snips.
2. Fill another large bowl with hot water. You have to be able to reach in to pick your wrappers out, so make sure the water isn't too hot. You will need a bowl that is bigger than your wrappers too.
3. Get all your filling ingredients laid out ready to go. Once you start, you will need to move briskly.
4. Take a spring roll wrapper (some people like to use two of them for strength) and dip it in the hot water. It will quickly become soft and pliable, so keep checking it.
5. Lay a clean tea towel on a board, with a flap of tea towel in front of you. Lay the wrapper out on the tea towel. Do a quick pat dry with the flap of the tea towel and then put a small amount of each of your fillings in the centre forming a line down the centre of the wrapper.
6. Bring the two edges parallel to your line of fillings into the centre of the roll. You should now have a nice rectangle shape that you can roll up into a neat roll. The wrapper will stick to itself quite nicely (sometimes it can stick to itself a little too well). Keep under damp tea towel while you make the others.
7. Mix some sweet chilli sauce into some hoisin sauce until it tastes good. You can add some chopped peanuts too if you like. Serve the rolls cold or at room temperature with the dipping sauce. Double dipping is allowed.

