



## Social rolls

### Vietnamese Spring rolls

For 4

#### *Ingredients:*

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- 10-12 large rice papers
- 1/4 a cabbage
- 2 peppers
- 2-4 spring onions
- 2-3 carrots
- 1 bunch of fresh cilantro, thai basil and/or mint
- 1 dl peanuts

#### **Peanut vinaigrette:**

- 4 tbsp. peanut butter
- 5-8 tbsp. white wine or rice vinegar
- 1 clove of garlic
- 2 tbsp. soy sauce/tamari
- 1/2 a fresh chili
- 2 tbsp. honey
- 2 tbsp. chopped peanuts
- 1/2 - 1 dl of water
- Juice from 1 lime

#### **Chili sauce:**

- 2,5 dl of water
- 2,5 dl of white wine vinegar
- 2,5 dl of sugar
- 40 g of fresh ginger (chopped)
- 3 cloves of garlic
- 2 fresh chilies
- 1 dl of light corn flour

#### *How to:*

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- Thinly slice the vegetables
- Boil water and put it into a deep bowl
- Flip the rice papers in the water until they are soft

- Lay the rice paper flat on a plate
- In a row across the center - fill them with the vegetables and sauces - leaving about 2 inches uncovered on each side.
- Fold uncovered sides inward, then tightly roll the wrapper.

### **Peanut vinaigrette:**

- Finely chop garlic and chili
- Put vinegar in a pot and heat up with garlic and chili until it boil
- Lower the heat and add soy sauce, honey and peanut butter
- Turn of the heat and add roughly chopped peanuts along with the lime juice

### **Chili sauce:**

- Finely chop garlic and chili and grate the ginger
- Put water and vinegar in a pot and bring it to a boil
- Add sugar, ginger, garlic and chili and let it simmer for 5-10 min.
- Add corn flour and remove the pot from the heat
- Put in fridge until cooled off

### *Serving suggestions:*

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Serve all ingredients separately in bowls, and let your guests put together their own Vietnamese spring rolls at the table.

### *Tips:*

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- You can use whatever vegetables, fruits and herbs you like (lettuce, greens, cucumber, avocado, mango, sprouts etc.).
- The vinaigrette can also be mixed in the blender without heating.
- You can easily prepare this dish several hours before and just put water to a boil before serving.

### *Meat and fish variations:*

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- Season a duck breast with salt and fry it with the skin side down for 8-10 min., flip it and fry the other side for 8-10 min. Let the breast rest on a cutting board for another 10 min., then cut it into strips and add it to the springs rolls
- Fresh shrimps that do not need preparation

Recipe from the Danish cookbook *Flow Food*  
by Tora Zophia Silverhøj (former Susana Mei Silverhøj)  
Get it here: [Flow Food - nem økomad på budget](#)

