

Shrimp spring rolls served with a peanut sauce

Recipe for 4

Description

Fresh rolls made from rice paper and garnished with mint, mango and cooked shrimp, served with a peanut sauce.

Note

Do not let the rice paper soak in water for too long, as it may become too fragile. It must maintain a certain rigidity that will disappear by the time you assemble your rolls.

Ingredients

For the spring rolls

- 1 Unit(s) Fresh mango
- 200 Gr Rice vermicelli
- 8 Unit(s) Rice paper
- 8 Unit(s) Medium shrimps cooked
- 8 Leaf(ves) Mint
- 8 Leaf(ves) Boston lettuce

For the sauce

- 1 Clove(s) Garlic
- 60 Ml Hoisin sauce
- 60 Ml Sugar
- 60 Ml Water
- 60 Ml Peanut butter
- 30 Ml Peanuts
- 1 Unit(s) Lime

Preparation

- Preparation time **30 mins**

To prepare BEFORE the class

Ingredients to prepare

1/ To cook the rice vermicelli, bring to a boil a large pot of salted water, remove from heat and put the vermicelli inside for 3 to 5 min. Drain and rinse under cold water. Drain again and pour in a bowl with a wet kitchen towel on top.

2/ Peel and slice the mango in little sticks (not too thick)

3/ Wash the lettuce. Put them in a bowl and cover with a wet napkin or scott towel.

4/ Peel and chop the garlic.

Tools you will need

A large bowl (bigger than your rice paper).

2 clean kitchen towels

1 large flat plate + saran wrap

1 bowl + 1 pot + 1 wooden spoon or a whisk

Cutting board and small knife

1 large plate for presentation and a little cup or bowl for the sauce

General preparation

Julienne the mango. Cut the shrimps in half lengthwise. Crush the peanuts. Boil a large volume of salted water (10 g salt / liter of water). Remove from heat and immerse the rice noodles for 3 to 5 minutes (they should remain slightly al dente). Drain and cool the noodles in cold water.

Peanut sauce preparation

In a small pan, with a drizzle with vegetable oil, fry the chopped garlic. Add water, sugar and hoisin sauce and bring to a boil. Remove from the heat and stir in peanut butter and lime juice, stirring with a whisk. Season with salt.

Spring rolls preparation

Soak 2 sheets of rice at a time in a bowl of warm water for a few seconds. Drain well. Overlap the two sheets and right in the center align a few shrimps, 2 Boston lettuce leaves, a portion of vermicelli, some julienned mango and 2 mint leaves. Roll the whole thing, making sure to tighten up your rolls as much as you can so they do not fall apart when eating them.

To serve

Cut your spring rolls diagonally and serve them with small individual containers of peanut sauce topped with crushed peanuts.

Bon appétit!