



## Vietnamese Spiced Beef Rice Paper Rolls With Crushed Peanut and Hoisin Dipping Sauce

**Serves 4**

Warmer weather lends itself to eating snacks that are lighter, healthier and chilled. So to welcome summer this year, we have created a delicious Vietnamese rice paper roll recipe that incorporates grilled beef flavoured with a spicy homemade marinade.

### TASTE OF SUMMER FACT

Vietnamese rice paper rolls have become extremely popular over recent years, most likely because they are delicious, nutritious and quick and easy to eat. They are however best eaten fresh, so nothing beats making your own and with a little bit of preparation, they are easy to make and a fun food activity for kids to get involved in, they might even eat one or two.

## INGREDIENTS

- 125ml Hoisin Sauce
- 40ml Soy Sauce
- 20ml Cold Water
- 50gm Unsalted Roasted Peanuts - roughly chop.
- 125ml Fish Sauce
- 5 tbsp Brown Sugar
- 2 Garlic Cloves - peel and finely chop.
- 2 Long Red Chillies - remove stem and seeds and finely chop.
- 2 Lemongrass Stems - remove base and tough outer leaves, bruise and finely chop.
- 30ml Lemon Juice
- 300gm Beef Striploin Steak
- As Required - Extra Virgin Olive Oil Spray
- 12 sheets Rice Paper - prepare as per manufacturer's instruction.
- 180gm Rice Vermicelli Noodles - prepare as per manufacturer's instruction.
- 2 Green Shallots Stems - cut into 4cm lengths, then cut each into thin strips lengthwise.
- 90gm Carrot - top, tail, peel, cut into 4cm lengths, then cut each into thin strips lengthwise.
- 90gm Lebanese Cucumber - top tail, cut into 4cm lengths, then cut each into thin strips lengthwise.
- 48 Coriander Leaves - rinse, drain and roughly tear.
- 48 Mint Leaves - rinse, drain and roughly tear.

## METHOD

1. Place the hoisin sauce, soy sauce, water and peanuts into a mixing bowl. Mix to combine and set to one side.
2. In a second mixing bowl, to make the marinade, add the fish sauce, brown sugar, garlic, chilli, lemongrass, and lemon juice. Mix to combine and until the sugar has fully dissolved.



3. Remove the excess fat and sinew from the beef striploin steak. Lightly coat the beef with the marinade and allow it to marinate for 10 minutes. Then remove the beef from the marinade allowing any excess to drain off.
4. Generously spray oil a sauté pan and place over a moderate heat. Once hot, add the beef and sear until it is lightly browned on both sides and cooked to the desired degree (rare, medium or well done). Remove it from the heat and allow to cool to room temperature. Then finely slice it width-wise and set to one side.
5. On a clean work surface, lay out a prepared sheet of rice paper. Leaving a 2cm border at each end, along the centre of the sheet, lay a portion of the sliced beef, then evenly top with a portion of the noodles, shallots, carrot, cucumber, coriander and mint leaves. Fold in the ends (2cm borders) of the rice paper and roll up tightly to enclose the filling. Cover the rice paper roll with a damp paper towel to prevent the roll from drying out. Repeat the process with the remaining rice paper sheets.

## **TO SERVE**

Optionally, the rice paper rolls can be cut in half. Stack on a serving board or platter. Place the crushed peanut and hoisin dipping sauce into a serving bowl and serve with the rice paper rolls.