

◆ HANDLEY PINOT BLANC ◆

VIETNAMESE SUMMER ROLLS

Rolls:

- 8 nine-inch diameter rice-paper rounds
- 3 carrots, peeled & cut in julienne strips
- 1 large cucumber, peeled & cut in julienne strips
- 2 green onions, cut in julienne strips
- 8 romaine leaves, roughly shredded
- 1/4 pound mung bean sprouts
- 8 sprigs cilantro, cut in thin strips
- 8 sprigs fresh mint, cut in thin strips
- 8 sprigs fresh basil, cut in thin strips

To Make Rolls:

Mix vegetables and herbs in a bowl. Soak a rice-paper round in warm water for 15-20 seconds. Lay on work surface, spread roughly 1/8 of the vegetable mixture in a row at the bottom of the rice-paper round. Roll like a burrito: start rolling, tucking the sides in as you go. Let rest for 5 minutes. Slice in half, and serve with the dipping sauce (Directions on back).

over please 🍴 🍷

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Dipping Sauce:

2 tablespoons soy sauce

1 teaspoon fresh lime juice

2 teaspoons tamarind juice

1 tablespoon Thai fish sauce

1 tablespoon brown sugar

Sliced red Thai or serrano chiles, to taste

2 tablespoons minced shallots

Mix all ingredients together.

To make tamarind juice:

Soak 1 tablespoon tamarind pulp in hot water for 30 minutes, or until the pulp is thoroughly incorporated into the water. Strain through a mesh strainer, pressing down with a spoon, until the pulp is exhausted. Add 3 tablespoons water.