



Crayfish and Peking Duck Soft Rice Paper Rolls **Adam D'Sylva 25/01/12**

Crayfish Rice Paper Roll

Serves 8

8 rice paper sheets
1 crayfish tail cooked, peeled and sliced
50g vermicelli noodles
8 shiso leaves
50g iceberg lettuce sliced
8 coriander sprigs
8 chive buds
1 cup Kupa Japanese mayonnaise
½ cup chilli sauce
1 lime, zested

Method

Mix in a bowl the mayonnaise, lime zest and chilli sauce.
Soften rice paper in warm water. Place shiso, vermicelli, lettuce, crayfish, coriander and chilli dipping sauce onto rice paper. Roll into a tight roll with chive bud.
Serve with remaining chilli mayonnaise dipping sauce

Peking Duck Rice Paper Roll

Serves 8

8 rice paper sheets
½ Peking Duck, removed from the bone
50g vermicelli noodles
8 spring onions, cleaned and cut into batons
8 coriander sprigs
8 chive buds
1 Lebanese cucumber, cut into batons
Hoi Sin dipping sauce:
100ml hoi sin sauce
100ml milk
Rice wine vinegar to taste
Bird's eye chillies

Method

Soften rice paper in warm water. Place duck, vermicelli, spring onion, cucumber and coriander onto rice paper. Roll into a tight roll with chive bud.
Serve with hoi sin sauce with sliced birds eye chillies.