



SPRING ROLLS

9 IN. ROUND PIE DISH
KNIFE & CUTTING BOARD

EQUIPMENT:

8 RICE PAPERS
8 OZ. CILANTRO PESTO
4 OZ. JULIENNE CARROTS
4 OZ. JULIENNE CABBAGE
4 OZ. JULIENNE ONIONS
2 OZ. CELERY
4 OZ. GROUND LAMB IS
OPTIONAL

INGREDIENTS:

METHOD: FIRST

PREP AND CUT ALL OF THE VEGETABLES AND PLACE THEM INTO BOWLS. IF YOU ARE USING MEAT, SAUTE IN A PAN WITH SALT, PEPPER, AND A TBL. CUMIN. COOL COMPLETELY BEFORE USING IN THE SPRING ROLLS.

SECOND

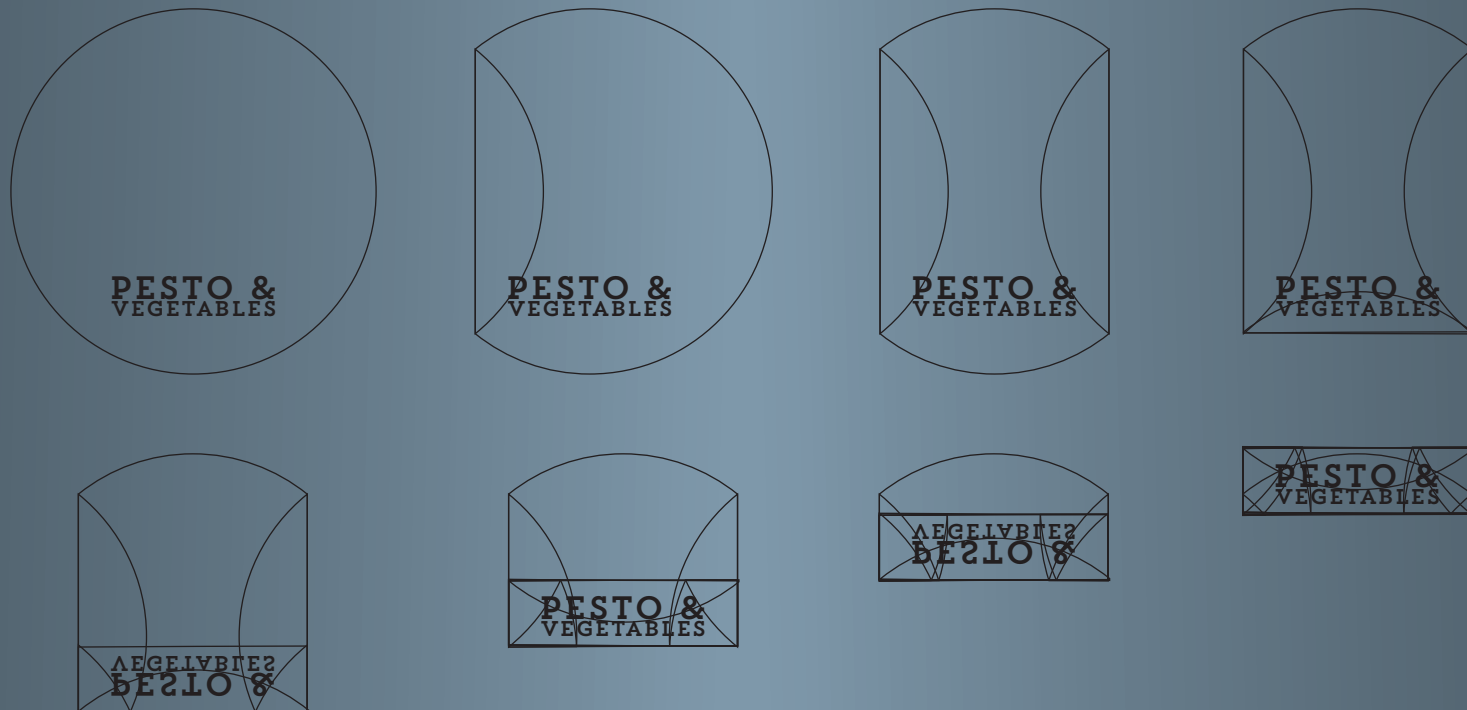
ADD WATER TO THE PIE DISH SO THAT THE RICE PAPERS WILL BE FULLY SUBMERGED. ONCE ALL OF YOUR INGREDIENTS ARE CUT AND READY TO GO, PLACE ONE OF THE RICE PAPERS INTO THE WATER AND MAKE SURE THAT IT IS FULLY SUBMERGED.

THIRD

LEAVE THE RICE PAPER IN THE WATER FOR ABOUT TWENTY SECONDS OR UNTIL IT BEGINS TO BE PLIABLE YET STILL HOLDS ITS ROUND SHAPE. PLACE THE RICE PAPER ON YOUR CUTTING BOARD. START WITH THE CILANTRO PESTO AND SPREAD IT IN A STRAIGHT LINE PARALLEL TO YOUR CUTTING BOARD.

FOURTH

LAY A SMALL PORTION OF ALL VEGETABLES IN THE SAME DIRECTION AS THE PESTO. THE FOLDING DIAGRAM IS AS FOLLOWS.



FIFTH

REPEAT THIS WITH THE OTHER RICE PAPERS UNTIL ALL OF YOUR VEGETABLES AND PESTO ARE DONE. IT WILL TAKE SOME PRACTICE UNTIL THEY LOOK PERFECT. THE BIGGEST MISTAKE YOU CAN MAKE IS OVER FILLING THE SPRING ROLL, THIS WILL MAKE IT HARDER TO ROLL. PLEASE REMEMBER THAT YOU CAN PUT ANYTHING YOU WANT IN A SPRING ROLL, THAT IS HALF THE FUN OF THEM. ENJOY!