

Crispy prawn summer rolls

By Jeff Koh

For 30 rolls – 6 persons

- Vietnamese Rice paper (2 pkt – 20 papers/each)
- Vietnamese prawn meat (500g)
- Chicken or pork Minced meat (200g)
- Taro (1pc – 400g)
- Dry Vietnamese shitake/ear wood mushroom (100gr)
- Carrot (1 pc – 100g)
- Onion (1 pc – 100g)
- Black pepper (1table spoon) ; Sugar (1 tbsp)
- Salt (1table spoon), Fish sauce (1 tbsp)
- Lettuce (1pkt)
- Basil (1pkt), Mint (1 pkt), Coriandre (1pkt)
- Vietnamese Rice vermicelli (1pkt)

For sauce :

- Vietnamese Fish sauce (5 table spoon),
- Rice vinegar (2 table spoon)
- Water or coconut water (200ml)
- Vietnamese green Lime (1pc)
- Sugar (5 table spoon)
- Chilli paddy minced (1 tbsp)
- Garlic minced (1 table spoon)

Step 1: Soak shitake and ear wood mushroom in water until soft and slide.

Step 2: Shred other ingredients: carrot, taro, onion and 300 g prawn meat.

Step 3: Combine shiitake, pork, shrimp, carrot, onion, taro, fish sauce, sugar, salt, and pepper in a large bowl. Toss well to break up pork and evenly distribute filling ingredients.

Step 4: Lay 1 rice paper wrapper diagonally on a flat surface. Spread a scant 2 tablespoons of filling across the center of the wrapper and put one prawn on top. Fold bottom corner over filling, then fold in side corners to enclose filling. Brush egg on top corner of wrapper and continue rolling to seal. Make additional rice paper in same manner.

Step 5: Heat oil in a deep-fryer, wok, or large saucepan to 350 degrees F (175 degrees C), or until a drop of water jumps on the surface.

Step 6: Fry rice paper until golden brown, 5 to 8 minutes. Drain on paper towels or paper bags.

Step 7: Combine all ingredients for the dipping sauce in a bowl and stir until the sugar dissolves.

Step 8: Serve immediately with Rice vermicelli, lettuce and other Vietnamese herbs.

Green mango & prawn salad

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For 6 persons

- Vietnamese Green mango (2pcs) or pomelo
- Vietnamese prawn (300gr)
- Carrot (1 pc)
- Vietnamese coriander (1pkt)
- Garlic minced (1table spoon)
- 1 tbsp sugar and 1 tbsp fish sauce.
- Cooking oil (1 tbsp)
- Basil (1pkt)/Mint/Coriander
- Cherry tomatoes (1pkt)
- Vietnamese cashew nut (1pkt)
- Vietnamese Chips (1pkt)

For dressing :

- Vietnamese Fish sauce (3 table spoon),
- Vietnamese green Lime juice (5 tbsp)
- sugar (5 table spoon)
- Chili salt (1 table spoon)
- chili paddy minced (tbsp)

Step1: Bring a small pan over medium heat, add 1 tbsp cooking oil and fry the garlic till slightly golden. Then drain the dried shrimp and add to the pan, together with 1 tbsp sugar and 1 tbsp fish sauce. Lower the heat and keep stirring for a couple of minutes until the shrimp is caramelized. Set aside to cool.

Step 2: Combine the shredded mango and carrot in a mixing bowl, then add the caramelized dried shrimp, oh the garlic smells so good. Then add the mixed dressing and toss well. Leave for 5 minutes and you will see the juice settled at the bottom. Discard this juice as well, as nobody like a soggy salad. Now chop up the mint and chili and mix in.

Step 3: Transfer to a serving plate and topped with cashew nut/cherry tomatoes/coriander. You can serve this with some prawn chips or rice sesame cracker.