

Shrimp spring rolls served with a peanut sauce

Recipe for 4 persons

Description

Fresh rolls made from rice paper and garnished with Thai basil, mango and cooked shrimp, served with a peanut sauce.

Note

Do not let the rice paper soak in water for too long, as it may become too fragile. It must maintain a certain rigidity that will disappear by the time you assemble your rolls.

Ingredients

For the spring rolls

- 1 Unit(s) Fresh mango
- 200 Gr Rice vermicelli
- 8 Unit(s) Rice paper
- 8 Unit(s) Medium shrimps cooked
- 8 Leaf(ves) Mint
- 8 Leaf(ves) Boston lettuce

- Salt and pepper
- Vegetable oil

For the sauce

- 1 Clove(s) Garlic
- 60 Ml Hoisin sauce
- 60 Ml Sugar
- 60 Ml Water
- 60 Ml Peanut butter
- 30 Ml Peanuts
- 1 Unit(s) Lime

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**

General preparation

Julienne the mango. Cut the shrimps in half lengthwise. Crush the peanuts. Boil a large volume of salted water (10 g salt / liter of water). Remove from heat and immerse the rice noodles for 3 to 5 minutes (they should remain slightly al dente). Drain and cool the noodles in cold water.

Peanut sauce preparation

In a small pan, with a drizzle with vegetable oil, fry the chopped garlic. Add water, sugar and hoisin sauce and bring to a boil. Remove from the heat and stir in peanut butter and lime juice, stirring with a whisk. Season with salt.

Spring rolls preparation

Soak 2 sheets of rice at a time in a bowl of warm water for a few seconds. Drain well. Overlap the two sheets and right in the center align a few shrimps, 2 Boston lettuce leaves, a portion of vermicelli, some julienned mango and 2 Thai basil leaves. Roll the whole thing, making sure to

tighten up your rolls as much as you can so they do not fall apart when eating them.

To serve

Cut your spring rolls diagonally and serve them with small individual containers of peanut sauce topped with crushed peanuts.

Bon appétit!