



Fish sauce dipping sauce - For a 1/2 cup

-2 tablespoons water (or fresh coconut juice if you like sweeter) + 1 tablespoon sugar + 1 tablespoon fresh lime juice + 1 tablespoon fish sauce (Nuoc Mam) + 1 teaspoon rice vinegar + 0,5 or 1 teaspoon long red chili, deseeded and minced + 0,5 or 1 teaspoon garlic, minced

-In a bowl add lemon juice, water, rice vinegar, sugar and fish sauce. Whisk until the sugar is dissolved completely. Then add chopped chili, chopped garlic and mix again. Adjust with more fish sauce or chili at your convenience.

Saigon fried spring rolls – Chả giò Sài Gòn

Ingredients Serves 30 rolls

Accompaniments

1 bunch of several Vietnamese leaves such as Vietnamese basil, Shiso leaves, mint leaves (“húng quế”, “húng cây”, “tía tô”) with Lettuce leaves.

Fish sauce dipping sauce.

Filling for about 30 rolls

700 g minced pork lean

30 thin rice paper, or a bit more in case you break a few (“bánh tráng”)

4 tablespoons minced shallots (about 6 shallots) (“hành tím”)

5 dried wood ear Fungus (“Nấm mèo”) soaked in water until soft and sliced (50 g)

50 g dry glass noodles (“miếng sợi”) soaked in water until soft, drained and then cut into 5 cm lengths

1 medium size carrot Julienne cut (about 100g)

½ teaspoon pepper

2 tablespoons fish sauce (“nước mắm”)

Vegetable oil for the deep-frying

Method

Make the filling first by combining all ingredients in a large bowl and mixing until well blended, set aside.

To make the rolls place 1 rice paper on a flat surface or plate. Wet a little bit the rice paper and smooth it with your fingers.

Place 2½ tablespoons of the filling onto the rice paper. Fold one end of the wrapper over the filling, then fold the 2 sides parallel and roll up tightly, pressing to seal. Repeat until all ingredients are used up.

Heat the oil in a wok or a pan until hot (180C). Deep- fry a few rolls at 1 time for about 5 minutes each until golden brown on all sides. Remove with a slotted spoon and drain on paper towels.

Place the fried rolls on a serving platter and serve with the lettuce, leaves and fish sauce dipping sauce on the side.

Alternatively you can store rolls in the freezer and cook when required.