

Ingredients

- spring roll skins
- rice noodles

Herbs - any fresh herbs will work well - Chef Paul uses the following:

- spearmint leaves
- Thai basil leaves
- African blue basil leaves
- chives
- Vietnamese coriander

Vegetable

- peeled & sliced cucumber

Peanut Sauce - ingredients to taste

- ponzu citrus sauce or soy sauce
- peanuts
- garlic
- mirin
- honey
- ginger
- water
- mustard

How-to

1. Pour boiling water over rice noodles and let sit for 10 minutes. Drain and run cold water over noodles and they're ready to use
2. Place spring rolls skins in a bowl of warm water for 30 seconds to make manageable
3. Lay spring roll skins on a non-sticky surface and place cucumber along one edge of the rice skins, leaving about a 1" margin. Place a handful of noodles on the skins and lay herbs on the outer edges of the circle
5. Roll skins from the bottom once, tuck in the sides, then finish rolling

Make Peanut Sauce & Serve

1. Puree ingredients in blender. Ready to use or serve chilled with spring rolls