

Vietnamese Rice Paper Roll Recipe

Vietnamese rice paper rolls, also known as summer rolls or *gỏi cuốn*, are a fresh, light, and healthy dish perfect for vegetarians. These delicate rolls are made by wrapping a vibrant mix of fresh vegetables, herbs, rice noodles, and plant-based proteins like tofu or tempeh in translucent rice paper. Perfect as an appetiser, lunch, or snack, they're often paired with a flavourful dipping sauce, such as sweet savoury peanut sauce or tangy soy-lime sauce. Customisable and bursting with freshness, vegetarian rice paper rolls are a delicious way to enjoy the vibrant flavours of Vietnamese cuisine.



Sample Recipe

	Recipe serves	Prepared for
	1	1

Ingredient	Amount		Scaled amount	
Veg. BBQ pork		----		----
Tofu		----		----
Cucumber		----		----
Mint Leaves		----		----
Lettuce		----		----
Vietnamese Mint		----		----
Rice Paper		----		----
Vermicelli noodles		----		----
Sauce :				
Apple Vinegar (Tbsp)	1	----	1	----
Veg. Fish Sauce (Tbsp)	2	----	2	----
Sugar (Tbsp)	1	----	1	----
Water (Tbsp)	1	----	1	----
Chilli	1/3	----	1/3	----
Coriander (As desired)	1	----	1	----

Shopping List

Ingredients	Have it	Quantity
Veg. BBQ pork	<input type="checkbox"/>	
Tofu	<input type="checkbox"/>	
Cucumber	<input type="checkbox"/>	
Mint Leaves	<input type="checkbox"/>	
Lettuce	<input type="checkbox"/>	
Vietnamese Mint	<input type="checkbox"/>	
Rice Paper	<input type="checkbox"/>	
Vermicelli noodles	<input type="checkbox"/>	
Sauce :	<input type="checkbox"/>	
Apple Vinegar (tsp)	<input type="checkbox"/>	
Veg. Fish Sauce (tsp)	<input type="checkbox"/>	
Sugar (tsp)	<input type="checkbox"/>	
Water (tsp)	<input type="checkbox"/>	
Chilli	<input type="checkbox"/>	
Coriander (As desired)	<input type="checkbox"/>	

Sample Instructions

1. Wash lettuce, Mint leave, Vietnamese Mint and spin dry and set aside.
2. Slice cucumber, lettuce and set aside.
3. Slice tofu and pan fry it with some sauce, then set aside.
4. Fry veg. BBQ pork, slice it, then set aside.
5. Soak vermicelli noodles in hot water for 6 mins, then drain it.
6. Prepare a plate with ~40°C water for rice paper dipping.
7. Dip a piece of rice paper roll in water for a short duration, and place it on a plate. Add in the ingredients as desired and roll them up.
8. Sauce Preparation : Mix all the sauce ingredients together. Ready to dip and savour it !

