



# COOKING DEMOS

## WITH CHEF MARK RIGANO

Wednesday, May 20 @ 11 AM

### VIETNAMESE FRESH SPRING ROLLS

#### Ingredients:

Rice Paper Rounds (6" diameter) 6 each  
Cold Water As Needed

#### Filling

Rice Noodle 5 oz  
Carrots, peeled, finely julienned 5 oz  
Iceberg Lettuce 1/2 each  
Shrimp 16-20 size, poached & chilled 6 each  
Cilantro Sprigs 12 each

#### Dressing

Fish Sauce or Ponzu 1/3 Cup  
Garlic, minced 1 Tablespoon  
Chili Sauce 1 Tablespoon  
Sugar 1/2 Cup  
Lemon for Juice 1 each  
Rice Vinegar 1/4 Cup  
Water 1/2 Cup

#### Method:

1. Combine all dressing ingredients and mix well. Make sauce ahead of time, keep cold.
2. Cook rice noodle for 3 minutes in boiling water. Take out, shock, drain, and reserve cool.
3. Place rice paper in cool water briefly, to soften. Remove rice paper from water, blot dry.
4. Per chef demo, assemble rolls.
5. Cut in half, serve with a side of sauce.

