

# Homemade Summer Rolls with Peanut Sauce

By Manuel Schmuck

## Summer Rolls:

### Ingredients:

- 6 sheets of rice paper
- 1 handful of glass noodles (cooked or soaked as per package instructions)
- 1/2 carrot (cut into fine sticks)
- 2 stalks of green onion (cut the green parts into sticks, similar to the cucumber, not too fine)
- 1/2 small daikon radish (cut into fine sticks)
- 1 small cucumber (cut into slightly thicker sticks)
- 1 piece of baby bok choy (finely sliced)
- 12 shrimp (cooked in salted water, deveined, and peeled)
- 12 sprigs of cilantro (leaves plucked)
- 12 sprigs of Asian mint (leaves plucked)

### Instructions:

Prepare all the ingredients as described above and have them ready.

Briefly soak the rice paper in lukewarm water. Lightly oil your work surface or a large cutting board where you will be rolling the summer rolls. This prevents the rolls from sticking.

Now, assemble the rolls: I prefer to start with the herbs, followed by the glass noodles, then the vegetables, and finally the shrimp. Once the filling is in place, fold in the sides to seal the ends of the summer rolls.

Roll them up tightly one by one.

You can also prepare the summer rolls a few hours in advance.  
Enjoy!

## **Peanut Sauce:**

### **Ingredients:**

- 180g peanut butter
- 1 clove of garlic (peeled and chopped)
- 1 lime (juiced)
- 1cm ginger (peeled and finely grated)
- 3 tbsp soy sauce
- 3 tbsp honey

### **Instructions:**

Put all the ingredients in a container and blend with an immersion blender. You may need to add a little water to adjust the consistency. Balance the sauce with soy sauce if it's too thick.