Vietnamese rice paper rolls recipe

Ingredients:

- 12 x 22cm round rice papers
- 1 Lebanese cucumber, cut into short thin strips
- 1 small red capsicum, cut into short, thin strips
- 1 large carrot, cut into short thin strips
- 1 small avocado, cut into short thin slices
- 50 grams snow pea sprouts, ends trimmed
- 3/4 cup coriander leaves
- 3/4 cup mint leaves

Method:

Place all the ingredients for the rice paper rolls on a bench.

Half-fill a large bowl with warm water.

Dip one wrapper in the water for 20 seconds, or until it is just soft.

Drain off excess water and place on a clean surface.

Place a few pieces of each of the remaining ingredients on the wrapper, about 3cm (1¼ in) from the base.

Fold up the bottom of the wrapper.

Fold in the sides and roll up to enclose filling.

Place on a tray and cover with damp paper towels.

Repeat with the remaining wrappers and filling ingredients.
Holiday Fruit Punch

Ingredients

450g can GOLDEN CIRCLE Pineapple Pieces in Syrup

450g can GOLDEN CIRCLE Crushed Pineapple in Syrup

1 orange, cut in half then sliced thinly

1 punnet strawberries, hulled then cut in half

2 lemons, juiced

2 x 750ml bottles lemonade

2 x 750ml bottles soda water

1 - 2 cups crushed ice

Mint leaves to garnish, optional

Method

1. Place fruit into a large 5 litre capacity punch bowl or large salad bowl with the lemon juice, then cover with plastic wrap and refrigerate until ready to serve.

2. Just before serving add lemonade and soda water and finish with crushed ice and mint leaves, if using. Serve icy cold in glasses using a soup ladle.
Waffle Fruit Cones

**Fruit Cups:**
- 24 waffle cones
- 1kg pounds strawberries
- 5 large kiwis
- 1kg pounds grapes

**Method:**
1. Place the waffle cones carefully in a large basket.
2. Slice up the fruit and distribute it evenly between the cones.
Salad Wraps

**Ingredients:**

Mountain Bread (gluten Free if possible)
1 Iceburg lettuce
3 Carrot (Grated )
500gm Grated cheese
3 Cucumber
4 tomatoes (chopped)

**Steps:**

1. Prepare all the ingredients
2. Place ingredients on the mountain bread
3. Roll up mountain bread to enclose filling. Cut in half diagonally and serve immediately.
Spinach and Ricotta Cob

**Ingredients**

- 500g fresh spinach, shredded
- 300g fresh ricotta
- 300g carton sour cream
- 1/3 cup chopped chives
- 30g packet spring vegetable dried soup
- 1 round cob bread loaf

**Method:**

1. Shred the spinach. Place into a large bowl. Add ricotta and sour cream. Stir until well combined and smooth. Add chives and dried soup. Season with freshly ground black pepper. Mix until well combined.

2. Using a serrated knife, slice a 3 to 4cm-thick slice off top of loaf. Set aside. Remove soft white bread from centre of loaf to form a bread 'bowl'. Spoon spinach and ricotta mixture into loaf. Replace bread lid. Serve immediately.
Cream Cheese and Cucumber Bites

What You Need

1 carrot, grated

½ cup PHILADELPHIA spreadable Cream Cheese

2 cucumbers cut into slices

Method:

1. Grate the carrots
2. Cut the cucumber into slices
3. Place cream cheese on cucumber and top with grated carrot