

Recipe of the Week

Prawn & Green Papaya Rice Paper Rolls

1/2 Green Papaya
100ml Rice Wine Vinegar
50g Palm Sugar
15ml Fish Sauce
10 Cooked Prawns, roughly chopped
1/2 Lebanese Cucumber,
seeds removed, sliced julienne
1/4 Chinese Cabbage, shredded
1 Red Chilli, finely sliced
1 Eschalot, finely sliced
1/4 bunch Thai Mint, picked
1/4 bunch Coriander, picked
10 sheets Rice Paper
1 Lime, juice



To prepare the green papaya, remove the skin then slice into thin strips. Bring the rice wine vinegar, palm sugar and fish sauce to the boil in a saucepan then, once the palm sugar has dissolved, pour the liquid over the green papaya. Cover with a lid or plastic wrap then leave to cool completely. While the papaya is cooling, place the prawns, vegetables and herbs into a bowl. Add the pickled papaya, a little of the pickling liquid and the juice from the lime. Mix together then set aside. Place one of the rice paper sheets into a bath of cold water then leave to rehydrate for about 30 seconds. Once rehydrated, remove the sheet from the water, draining any excess water, and place on a board. Place a handful of the mixture into the centre of the rice paper, fold the sides in then roll the rice paper firmly together ensuring the filling is enclosed. Continue this process until all rolls have been prepared then serve with your favourite Asian dipping sauce. Makes 10.