

# FRESH SPRING ROLL

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## YOU WILL NEED

Boiled prawn	80 gr	Sweet & sour fish sauce	60 ml
Boiled pork	60 gr	Picked green papaya	40 gr
Fresh noodles	40 gr	Spring onion	3 gr
Vietnamese local herbs	8 gr		
Lolo lettuce	50 gr		
Rice paper	3 pcs		

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How to make Picked green papaya:

- Shredded green papaya: 100 gr
- Shredded carrot: 100 gr
- White vinegar: 50ml | Sugar: 5 gr | Salt: 3 gr | Water: 75 ml | Fresh ginger: 5 gr | Fresh chili & garlic: 5 gr
- Pour water, vinegar, sugar & salt in a pot and cook until boiling - let it cool then mix papaya, carrot, chili, and garlic.

1 - Dip rice paper into plain water then let dry.

2 - Add lolo lettuce, herbs, pickle vegetables, fresh noodle, prawn, pork then roll.

3 - Serve with the sweet & sour fish sauce.

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## PERSONAL NOTES

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# CRISPY 'CỬA ĐẠI' CALAMARI SPRING ROLL

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## YOU WILL NEED

Calamari	80 gr	Fresh ginger	2 gr
Pork belly	20 gr	Shallot	8 gr
Wood ear mushroom	10 gr	Pepper	1 gr
Spring onion	20 gr	Salt	4 gr
Onion	10 gr	Sugar	4 gr
Egg yolk	10 ml	Rice paper	10 pcs
Chicken powder	5 gr	Sweet & sour fish sauce	60 ml

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- 1 - Chop all ingredients in small pieces and mix into a large bowl.
  - 2 - Divide mixed ingredients into equal portions 35gr and roll them into rice paper.
  - 3 - Deep fry in oil until cooked and turn golden brown.
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## PERSONAL NOTES

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# BÁNH XÈO

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## YOU WILL NEED

Pancake flour	100 gr	Chicken powder	8 gr
Prawn	80 gr	Egg	½ pc
Pork belly	80 gr	Black pepper	2 gr
Turmeric powder	5 gr	Salt	5 gr
Water	160 ml	Oil	30 ml
Chopped spring onion	10 gr		
		Bean sprouts	40 gr
		The soybean sauce	60 ml

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- 1 - Mix pancake flour, turmeric powder, water, chopped spring onion, and egg together - let it rest for about 30 minutes.
  - 2 - Put the pan on the stove, add oil, shallot, prawn, pork belly, flour mixture, bean sprouts and cook for about 2 minutes until the mix become light yellow color and turn crispy.
  - 3 - Serve with rice paper, 'Trà Quế' mixed herbs and the soybean sauce.
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## PERSONAL NOTES

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