



<http://www.luvaduck.com.au/recipes/view/duck-prawn-rice-paper-rolls/>

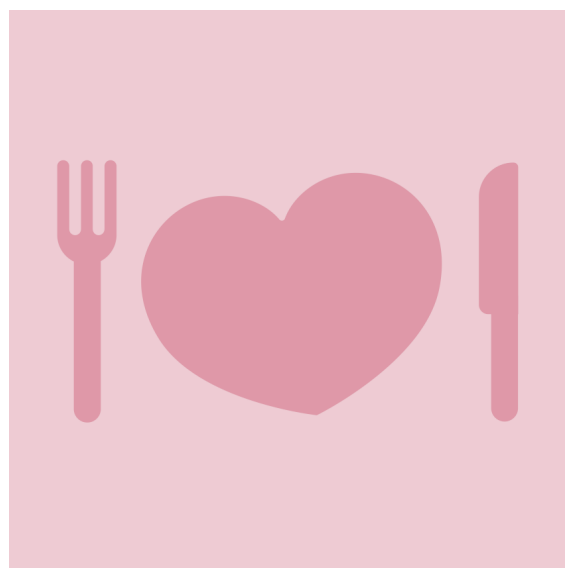
DUCK & PRAWN RICE PAPER ROLLS

FROM EVERYDAY GOURMET WITH JUSTINE SCHOFIELD

Difficulty: Easy

Serves: 4

Cooking: 45 mins



INGREDIENTS

100g vermicelli, softened in warm water
4 large rice paper rolls
4 Luv-a-Duck, Ready Roasted Peking Duck Legs
16 cooked prawns, shelled, deveined and cut in half
½ bunch garlic chives
½ cup Thai basil, leaves picked
½ cup Vietnamese mint, leaves picked
¾ cup peanuts, chopped and toasted
½ small chinese cabbage, finely shredded

Duck Sauce:

½ cup hoisin sauce
1 tbs. soy sauce
1 chilli finely chopped
Juice of 1 lime

OPTIONAL EXTRA

Dipping sauce (Nuoc Mam)
1 red chilli, finely chopped
1 clove of garlic, finely chopped
5 tbs. fish sauce
4tbs. caster sugar
1 tbs. water
Juice of 1 lime

METHOD

1. For the Duck sauce, combine all the ingredients together.
2. Pre heat the oven to 200°C. Place Duck legs skin side up and re heat for 15-20 mins. Cool slightly before removing the meat from the bone, shredding and then tossing through the sauce.
3. Soften the rice paper rolls in water and the lie flat on a clean surface. Lay 4 prawns, overlapping first, then the shredded Duck and the noodles. Scatter each rice paper roll with the herbs and a few garlic chives, peanuts and cabbage. Fold over and then roll to form an open-end cylinder. Serve with a spoonful of Nuoc Mam sauce just before serving as an extra option.