

Rice Paper Dumpling

Ingredients

Rice paper wrappers are not a recipe in themselves. They are a pre-made ingredient used to create various dishes, like spring rolls and summer rolls. They are made from rice flour and water, and they soften when soaked in water.

Instructions

- **To use rice paper wrappers:**
 - Prepare a shallow dish of warm water.
 - Dip a rice paper wrapper into the water for about 10–15 seconds, or until it becomes pliable.
 - Remove the wrapper from the water and place it on a clean, dry surface.
 - Add your desired filling to the center of the wrapper.
 - Roll up the wrapper tightly, tucking in the sides as you go.
- **Filling Ideas for Rice Paper Rolls:**
 - You can fill your rice paper rolls with a variety of ingredients, such as:
Fresh vegetables: lettuce, cucumber, carrots, bell peppers
- **Herbs:**
 - Mint, basil, cilan
- **Protein:**
 - Cooked shrimp, grilled chicken, tofu
- **Noodles:**
 - Rice noodles, vermicelli noodles
- **Dipping sauces:**
 - Peanut sauce, soy sauce, fish sauce, hoisin sauce

- **Remember:**

- The key to successful rice paper rolls is to keep the wrappers moist while you're working with them. If they dry out, they'll become brittle and difficult to roll.