



## Rice Paper Rolls

RECIPE				
Ingredients	Qty	Cost		Method
		\$	¢	
Rice vermicelli (rice noodles)	50g dried			1. Soak vermicelli in boiling water for 5 minutes, stir to separate and drain
Firm tofu cut into long, thin strips,	1 cup			
Cucumber, cut into long, thin strips	1			2. For dressing: Mix the lime juice with fish sauce
Carrot, cut in long, thin strips	1			
Red capsicum, cut in long, thin strips	1			3. Place 1 rice paper wrapper in a bowl of luke warm water for 15 seconds or until just soft and lie on a clean tea towel
Lime, juiced	2			
Fish sauce	2 tbs			
Round rice paper wrappers	20			4. Create a row of noodles, tofu and salad
				5. Drizzle a small amount (1/4 - 1/2 a teaspoon) of the dressing
				6. Fold in sides and roll
Makes: 20				
Variations: Instead of plain tofu use marinated tofu, chicken or stir fired beef strips				

Total cost of ingredients	\$	Number of serves	
Cost per serve	\$	Selling price per serve	
Profit per serve	\$	% mark-up	
Date last reviewed			