



## FRESH SUMMER ROLLS WITH OX TONGUE WITH SWEET CHILLI DIPPING SAUCE

Fresh rice paper rolls filled with beef tongue, beansprouts, cucumber, lettuce, carrot and herbs. Rolled and served with a sweet chilli dipping sauce

### Method - Makes 8 rolls

1. Fill a large bowl with cold water and taking one rice paper wrapper at a time, drop the wrapper into the bowl and leave to soak for 30 seconds or until completely soft and pliable. Carefully lift the wrapper out and lay out onto a work surface.
2. Lay a few strips of ox tongue, beansprouts, cucumber, carrot and spring onions down the centre of the wrapper. Sprinkle with some of the crushed peanuts and add a leaf of mint, basil and coriander to each. Top with a piece of lettuce and roll up tightly, tucking in each side as you go. Set aside and continue with the remaining ingredients.
3. To make the dipping sauce, pour the sweet chilli sauce into a bowl, adding lime juice to taste.
4. Serve the summer rolls with the dipping sauce on the side.

### Ingredients

#### For the summer rolls

8 x 20-22cm rice paper wrappers  
150g Rea valley ox tongue, cut into matchsticks  
50g beansprouts  
1 cucumber, cut into matchsticks  
1 carrot, cut into matchsticks  
4 spring onions, cut into long, thin strips  
50g salted, roasted peanuts, crushed  
small bunch of mint, coriander and basil  
4 soft round lettuce leaves, halved

#### For the sweet chilli dip

100ml sweet chilli sauce  
3-4 tbsp fresh lime juice