

Vietnamese Spring Rolls with Shrimp and Orange-Chile Sauce

This recipe is adapted from Roy's Feasts from Hawaii by Roy Yamaguchi. I've long been a fan of this Chef from the early days when he first appeared on the scene in 1984 with his L.A. restaurant called 385 North named after it's address on La Cienega Blvd. He opened Roy's Restaurant in Hawaii, where I found him again on the island of Maui and he quickly became known as a pioneer of Hawaiian fusion cuisine.

Orange chili sauce

1 cup sake
2 tsp orange zest
2 cups sweet chile sauce
½ cup orange juice, freshly squeezed
½ cup water
2 tsp minced shallots
½ tsp minced ginger root
½ tsp minced garlic

6 ounces cellophane noodles
1 large avocado, peeled, pitted and cut into 16 slices
1 large julienned carrot
1 cucumber, peeled, slice into long slivers
4 ounces bean sprouts
2 ounce Japanese spice sprouts
20 mint leaves, fresh
8 Chinese chives
8 sheets round rice paper wrappers
1 tsp black sesame seeds

Spring Rolls

24 cooked shrimp, medium size (31-40#)

- 1 In a saucepan, bring the sake and orange zest to a boil. Reduce the liquid by half. Lower the heat to medium, stir in the remaining ingredients and continue to reduce until sauce reaches a syrupy consistency and is thick enough to coat the back of a spoon. Strain and use as a dipping sauce. Makes about ¾ cup.
- 2 Place the cellophane noodles in a bowl and cover with boiling water. Allow to stand until softened about 10 minutes. Then drain. Have all other ingredients prepped and in bowls before beginning the next step.
- 3 Place 1 cup of warm water in shallow dish and have a work surface ready lined with a clean kitchen towel. Dip a rice paper wrapper in the warm water until soft - about 15 seconds. Then place on the towel. About an inch up from the bottom of the wrapper, place a band of avocado, cucumber, carrot, bean sprouts, spice sprouts, mint leaves and a chinese chive across the wrapper.(Allow the chive to protrude above the wrapper's edge. Add a layer of noodles and a few shrimp. Then roll the wrapper up from the bottom, tucking in the sides like a burrito into a cylinder.
- 4 Set Spring roll aside and cover with a damp kitchen towel to prevent them from drying out. Repeat with the remaining ingredients.
- 5 Cut spring rolls in half if desired and serve with the Orange-Chile dipping sauce. Garnish with black sesame seeds.

Servings: 8

Preparation Time: 30 minutes

Total Time: 30 minutes

Nutrition Facts

Nutrition (per serving): 339 calories, 49 calories from fat, 5.8g total fat, 77.7mg cholesterol, 172.8mg sodium, 749.2mg potassium, 52.3g carbohydrates, 4.7g fiber, 4.9g sugar, 11.6g protein.

Source

Author: Roy Yamiguchi - Patricia K. Rose

Source: Adapted from Roy's Feasts from Hawaii

