

Spring rolls with shrimp, mango and cucumber

By Yvonne van Houtum

Makes 20 spring rolls

Ingredients:

- 10 large rice paper wraps
- 100 grams of rice vermicelli
- 2 packs of large shrimp
- 1 mango
- 1 cucumber
- 3 avocados
- 1 pack of fresh coriander
- Sweet chilli sauce

Method:

1. Start with preparing all the ingredients. Wash the shrimp and let them drain. Cut the avocado and mango into slices, and cut the cucumber into thin strips.
2. Cook the rice vermicelli according to the instructions on the package, rinse with cold water and leave to drain. Pour a thin layer of warm water on a plate, let the rice paper wrap absorb the water and then place it on a different plate.
3. Start filling by placing a thin strip of rice vermicelli in the middle of the rice paper wrap. On top of the rice vermicelli, place plenty of fresh coriander leaves, followed by shrimp, mango, avocado and cucumber. Fold the sides of the rice paper wrap over the filling, then roll it up tight and cut it into two. Repeat the process ten times and you'll have twenty spring rolls ready to eat.
4. Serve the shrimp, mango and cucumber spring rolls with plenty of sweet chilli sauce. With this fresh, fruity spring snack you should drink a tropical sweet Liefmans Yell'oh 3.8% or try one of a number of white beers. Brouwerij 't IJ IJwit 6.5% is soft, sweet and fruity and goes harmoniously with the mango and avocado. Both fresh and fruity combinations.



Liefmans Yell'oh

Fruit & Flavoured | 3.8%

Brouwerij 't IJ IJwit

White & Wheat | 6.5%

Enjoy responsibly