

DOUBLE CRUNCH VIETNAMESE PORK & NOODLE ROLL WITH SWEET RICE PORK & SHRIMP CHILI SAUCE

Chef Robert Danhi

ASSEMBLY/SERVE

Yield: Each 8" long roll is about 230 gm

Ingredients

Rice/Tapioca Paper*, 11" - 12" diameter	1 sheet
Green Lettuce Leaf Pieces- 2" x 4"	3 leaves
JSL Professional Products™ Cooked Rice Noodles**, 3 mm width	40 gm
Grilled Pork "Nem Nuong" (<i>Sub-recipe</i>)	3 halves
Pickled Papaya/Carrot (<i>Sub-recipe</i>)	25 gm
Fried Spring Home® Spring Roll Wrappers***	1 1/2 pieces
Green Mango, 1/8" - 1/4" thick slices	2-4 slices (15-20 gm)
Cucumbers, halves, than 1/8" - 1/4" inch slices	2-3 slices (15-20 gm)
Parilla Leaves (green & red variety)	2-3 leaves
Cilantro Leaves/Stems	2-4 sprigs
Garlic Chives	2-3 leaves
Sweet Rice Pork & Shrimp Chili Sauce (<i>Sub-recipe</i>)	10-15 gm

Method

1. Get all ingredients organized order as listed above.
2. Smear 2 tsp. of room temperature water on one side of rice paper, spread evenly.
3. Flip and repeat with 2 tsp. water.
4. Quickly assemble the ingredients on the bottom third in an evenly distributed line about 10" wide.
5. Roll up tight, don't bother to close the ends.
6. Cut as desired and serve with Sweet Rice Pork and Chili Sauce - about 1/4 cup per roll or 10-15 gm per each 8" roll size slice.

***Rice/Tapioca Paper** - for this style of roll, using extra thin wrappers is desired, use a producer that includes tapioca starch to give it more elasticity so it's easier to roll them tightly.

****JSL Professional Products™ Rice Noodles** - use frozen or defrosted noodles. Dunk in boiling water for about 10 seconds, stirring gently, drain well.

*****Fried Spring Home® Spring Roll Wrappers**: Open a defrosted package of Spring Roll Wrappers. Peel wrappers apart, cut in halves, roll up the 15-20 pieces into semi-tight rolls, brush the final 1" with egg wash to hold it closed. The rolls should be about 1/2" diameter. It's ok if they are a bit misshapen. Deep-fry in 350°F/176°C pre-heated oil until dark golden brown (ensuring cooked all the way through) and crispy, drain well on absorbent paper. Cool to room temperature - keep stored in an airtight container.



NEM NUONG - Grilled Pork (Sub-recipe)

Chef Robert Danhi

Yield: 15 sticks (30 halves for 10 Rolls)

Ingredients

Scallions, white only, sliced thinly	25 gm
Garlic Cloves	15 gm
Lemongrass, thinly sliced	20 gm
Granulated Sugar	20 gm
Ground Black Pepper	2 gm
Fish Sauce	45 ml
Annatto oil	25 ml
Coarsely Ground Pork Butt	750 gm
Potato Starch	15 gm

Method

1. Soak 10 bamboo chopsticks in cool water overnight or hot water for 30 minutes.
 2. In mortar and pestle or spice grinder combine garlic, lemongrass, scallions, pepper - grind until a semi-smooth paste. Adding fish sauce and potato starch and mix until smooth.
 3. Combine spice paste with pork, mix with paddle attachment and beat on high speed for 1 minute until it pulls together. DO NOT OVERWORK and get it warm - it will lose its resilient texture.
 4. Form 50 gm of mixture around chopstick pointed end, rolling into long cylinder, about 4" long. Chill for minimum of an hour - max 24 hours.
 5. Grill these as needed, pull meat from stick and cut in half lengthwise to use in roll.
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PICKLED GREEN PAPAYA & CARROTS (Sub-recipe)

Chef Robert Danhi

Yield: 550 gm/300 useable vegetables after squeezing excess moisture out (enough for 10 rolls)

Ingredients

Distilled White Vinegar	120 ml
Granulated Sugar	100 gm
Kosher or Sea Salt	2.5 gm
Finely Grated Ginger	10 gm
Julienne Green Papaya	150 gm
Julienne Carrots	100 gm

Method

1. Whisk vinegar, sugar, salt and ginger together. Toss with vegetables. Pack into container and marinate at least 12 hours.
 2. Squeeze out excess moisture before using in rolls.
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SWEET RICE PORK & SHRIMP CHILI SAUCE (Sub-recipe)

Chef Robert Danhi

Yield: 600 gm

Ingredients

Short Grain Sticky Rice	50 gm
Water	600 ml
Annatto Infused Oil	15 ml
Shallots, roughly chopped	20 gm
Garlic, smashed	15 gm
Chili Sauce* “Sambal Olek”	30 gm
Minced/Finely Ground Pork	100 gm
Minced/Finely Ground Shrimp	75 gm
Water/Pork Stock	75-125 ml
Granulated Sugar	10 gm
Fish Sauce	30 ml
Coarsely Crushed Pan-Roasted Peanuts	40 gm

Method

1. Rinse sticky rice, then soak rice at least one hour in lukewarm water or soak overnight in room temperature water. Drain, pound/grind roughly, then combine with 600 ml water, bring to a boil, semi-cover and simmer, stirring often, over low heat until cooked through and thick. Set aside.
2. Pound garlic and shallots in mortar with pestle or roughly puree with annatto oil in blender or food processor.
3. In a sauce pan over medium heat, fry aromatic paste, chili sauce and pork until raw taste of paste has subsided.
4. Add shrimp, water/stock, cooked rice, sugar, fish sauce and peanuts and bring to a boil. Cook for 2 minutes. Taste and adjust constancy and seasoning.

*Chili Garlic Sauce - you can use the jarred Sambal Olek or Chili Garlic Sauce (Huy Fung or Lee Kum Kee) (very simple) or grind fresh red chilies, with garlic and touch of vinegar. (most original) .

Optional Addition: Some people add ground pork liver to increase richness.