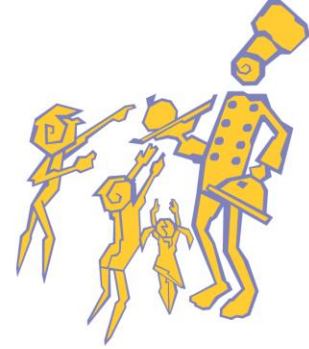




HOSPITALITY INDUSTRY PROFESSIONALS FOR KIDS



Thai Style Carrot Rice Paper Rolls with Spicy Soy Dipping Sauce

2 Sheets of Rice Paper
¼ Cup Bean Sprouts
½ Cup Carrot Salad Recipe follows
1 Tablespoon Cilantro Leaves

Carrot Salad:

- 2 Carrots shredded
- TT Lemon Juice
- 1 Tablespoon Coconut
- ½ Teaspoon Sushi Ginger mince

(Combine all and mix)

Spicy Soy:

- ¼ Cup Soy Sauce
- TT Wasabi Powder
- ½ Tablespoon Sesame Oil
- ¼ Tablespoon Rice Vinegar

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TT = To Taste

Creating A World Of Education

DIRECTIONS:

- 1) Soften the rice paper between damp towels until soft enough to roll without cracking
- 2) Place plastic wrap on table to cover the surface area where you will make the rolls
- 3) 2 sheets 6 inches in length is plenty
- 4) Place the wrappers on flat on plastic wrap spread on the table
- 5) Place the bean sprouts in a straight line across the wrapper 1/3 of the way up
- 6) Place the carrot salad on top of the sprouts
- 7) Sprinkle with the Cilantro/Coriander Leaves
- 8) Roll the Rice Paper Rolls and contents into a tight long roll
- 9) Wrap tightly in plastic and refrigerate until ready to use
- 10) May be cut in segments like sushi or served as is with Spicy Soy