

Avocado, Watercress and Dill Summer Rolls with Orange and Soy Dipping Sauce

🕒 20 - 30 Mins

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1 pack 20 inch rice wrappers

1 cucumber

1 large avocado

8 French radishes

75g watercress

1 bunch dill, washed

Salt and pepper to season

Dipping sauce:

1 large orange, juiced

25ml soy sauce



Preparation

Serves 4 as a starter

Cooking Instructions

- To make the dipping sauce place the orange juice in a pan on a low heat for 7-8 minutes so it reduces by around two thirds. Take off the heat and mix with the soy sauce. Place in a small bowl and set aside to cool.
- Take the cucumber and slice into thin strips using a julienne peeler or sharp knife. Only cut the outer flesh of the cucumber discarding the more watery core.
- Halve and peel the avocado, remove the stone and slice lengthways in half inch slices. Slice the radishes lengthways.
- Fill a bowl with slightly warm water. The diameter of the bowl needs to be wider than the rice paper so that the rice paper can be fully immersed in the water.
- Dunk one rice paper in the bowl of water for 5 seconds. Give it a shake to get rid of excess water and lay on a clean chopping board.
- Near one of the edges of the paper place a handful or two of the watercress tearing any larger clumps into smaller sections as the rolls are meant to be eaten by hand.
- Next, place two or three slices of the avocado on top of the watercress. Then, take a few sprigs of dill and, using a pair of scissors, chop finely over the avocado and watercress and season with salt and pepper.
- Fold the near edge the wrapper over the contents, then fold both sides into the middle and roll up.
- Serve with the dipping sauce.

