

Vietnamese Spring Rolls, with Green Tea with Jasmine Sweet Chilli Nam Jim





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- Peter Kuruvita
- Sub Category Name Food Appetisers
- Recipe Source Name Immunity Inspired by Tea Recipes
- Festivities Name
 Autumn
 Spring
 Summer
 Winter
- Activities Name Immunity Inspired by Tea Recipes

Used Teas



Pure Ceylon Green Tea with Jasmine flavour

Ingredients



Vietnamese Spring Rolls, with Green Tea with Jasmine Sweet Chilli Nam Jim

- Summer rolls
- 10 rice paper skins (22cm diameter)
- 5 lettuce leaves or cos
- 100g vermicelli rice noodles (soaked in hot water for 3 mins and chilled)
- 2 carrots, julienned
- 1 small cucumber, julienned
- 1 red pepper, julienned
- 1/4 small red cabbage, sliced thinly
- · Handful of fresh mint
- · Handful fresh coriander
- 1 small clove garlic
- 2 tea bags Dilmah Green Tea with Jasmine
- 2 coriander roots
- 90g palm sugar
- 10ml au lac vegan fish sauce
- 15ml sweet chilli sauce
- 15ml red wine vin
- 30ml Elixir of Ceylon Tea Green Tea with Jasmine
- 15ml lime juice

Methods and Directions

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- Prepare vermicelli noodles according to packet instructions.
- Whisk all sauce ingredients together and set aside for the flavours to mix.
- Prepare rice wrappers, one at a time, according to instructions on the packet. Put rehydrated rice wrappers on a bench.
- Start filling the wrapper, but make sure you do not overfill. Put all julienned vegetables and cabbage in a stack at the very bottom. Then a clump of rice noodles, followed by a small piece of lettuce leaf wrapped round the veg below. Put two peach slices on the lettuce and mint leaves on top.
- Once you finish with the filling, start rolling like a burrito. Fold sides over and start rolling from
 the bottom, making sure you hold the filling tightly with your other hand. It takes a few goes to
 get the knack of it!
- Repeat the previous two steps until you've run out of filling or/and wrappers. Cut rolls in half and enjoy them fresh, dipped in nam jim.

Dilmah Green Tea with Jasmine Sweet Chilli Nam Jim

 Place garlic, tea leaves and coriander roots into a mortar and pestle. Grind and add grated palm sugar.



- Add sauces and mix.
- Add elixir and lime juice.
- Mix together and set aside to enhance the flavours.

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