

Fruit Summer Rolls



Ingredients

For the Rolls

3 cups water
4 (8-inch) round sheets of rice paper
1 mango, peeled and julienned
1 - 2 cups fresh pineapple, julienned
4 strawberries, thinly sliced
2 kiwi fruit, peeled and thinly sliced in rounds
Handful of raspberries or blackberries
½ English cucumber, seeded, and julienned
8 whole mint leaves

For the Dipping sauce

1 teaspoon warm water
2 tablespoons strawberry or apricot jam
2 teaspoons fresh mint, chiffonade
Juice from half a lime

Steps

1. Place all dipping sauce ingredients into a small bowl. Whisk well - you will still have a few pieces of fruit as you are using jam. Set aside.
2. Add cold water to a shallow pie plate so that it's about 1-inch deep. Place one paper sheet in the water. Let it stand about 2 minutes or until it is soft *be careful not to leave them in too long otherwise they will be super soggy. Place rice paper sheet on a flat working surface.
3. Place one-fourth of all the prepared fruits, cucumber, and mint leaves neatly in the center of the wrapper in stacks paying close attention to how it will look once the wrapper is rolled up. *The fruit that you will put on the bottom will actually be the top of your roll. Then starting with the bottom bring the wrapper over the filling as tight as you can without breaking it. Then fold in both side - one at a time - again making sure it stays tight. Then carefully fold it up like a burrito being careful to secure the bottom and also aware that you want a pretty top of the roll showing through the wrapper. If desired you can cut these in half. Place roll seam-side-down on a serving dish and keep covered with a damp paper towel or parchment paper. *repeat this process with the rest of the veggies and paper wraps. Serve cold with dipping sauce.

Recipe from myclasscancook.com