

Po Pia Sod

(Fresh Spring Rolls)

Buy (for 2 persons)

- Rice paper 1 package
- Cabbage 1 piece
- Lettuce 1 piece
- Bean sprouts 1 handful
- Carrots 1 piece
- Cucumber 1 piece
- Tamarind sauce 3 tablespoons
- Fish sauce 1 teaspoon
- Sugar 2 tablespoons
- Roasted peanuts 1 handful
- Chili 1-2 pieces

Prepare the sauce

- Mix $\frac{1}{2}$ dl water in a small pan with tamarind sauce, fish sauce and sugar, bring to the boil briefly, then allow to cool.
- Mash the roasted peanuts and chillies in a mortar, then mix well with the cooled sauce. The taste should be salty, sweet and sour.

Prepare the contents of the spring rolls

- Crush the leaves of the cabbage and lettuce
- Wash the bean sprouts, cut the carrots and cucumbers into fine strips
- alternative or additional contents: coriander, spring onions, Thai basil, rice noodles, cooked chicken or tofu pieces, fish, shrimps or noodles

Wrap the spring rolls

- Soak the rice paper sheet by sheet in a large bowl filled with water.
- Wrap the contents in the soft rice paper sheets
- Serve with tamarind sauce - DONE