

Summer Rolls

Ingredients:

- Cooked rice noodles
- Leaves of a butter head lettuce
- Thin strips of a thin omelet
- herbs
- Shrimps
- Cooked thin slices of pork
- Cucumbers cut into thin stripes
- Rice leaves

Preparation:

Dip the rice leaves into warm water shortly and put them on a big plate each. Let sit for 1-2 minutes.

Mix and match the ingredients to your taste at the lower and of the rice leave. Leave a little room at the sides so that you can fold a nice roll at the end.

Serve with vinegar sauce or sweet and sour sauce.