Rice noodle cold rolls

Equipment:

- Wet paper towel
- Chopping board
- Knife
- Lg bowl
- 5 medium bowls for vegetables
- Grater
- 5 sm glass bowls for dipping sauce
- Vegetable peeler
- Colander
- Tea towel
Ingredients:

2 celery sticks sliced Julian style
8 rice-paper wrappers
1 small carrot, peeled, grated
1 medium cucumber, peeled, cut into ribbons
Sweet chilli sauce, to serve
1 sm capsicum finely diced
2 cups rice noodles

What to do

Fill medium bowl with warm water and place rice noodles in to soften for approximately 5mins, then drain in colander.

Pour warm water into a lg bowl until half full for rice paper.

Dip 1 rice paper wrapper in water until soft enough without splitting.

Place on wet paper towel, on a flat surface.

Place ingredients on one end of rice paper, an inch from each side and bottom. Fold in the bottom and then the sides. Roll up firmly to enclose filling.

Cover with a damp tea towel to prevent rolls from drying out. Repeat with remaining wrappers.

Serve with sweet chilli sauce.