

# Edible Flower and Herb Spring Rolls with Shrimp

## INGREDIENTS

- 8 ounces of Rice noodles
- 16-20 count shrimp, peeled, deveined and boiled, sliced in half lengthwise (allow two shrimp per roll)
- Mixture of edible flowers, separated into petals
- Julienned carrots, blanched until just tender
- Peeled, seed and julienned cucumber
- Mixture of fresh sweet and lemon basil leaves, roughly chopped
- Mint leaves, roughly chopped
- Minced dill sprigs
- Cilantro leaves, roughly chopped
- Chive sprigs, cut to fit rolls
- Rice paper rounds

## INSTRUCTIONS

1. Prepare and assemble all ingredients.
2. Bring 4 qts. of salted water to a boil and add the noodles. Boil for 4-5 minutes, drain into a colander and rinse under cold running water. Set aside.
3. Working one at a time, put rice paper in water and remove as soon as it turns transparent.
4. Arrange on cutting board so that there are no wrinkles. Place 2 shrimp halves, cut-side up on the paper.
5. Scatter edible flower petals on the paper, then some of the carrots and cucumber, then scatter a portion of each herb over the top.
6. Place two more shrimp halves, cut side down on the herbs.
7. Beginning at the side farthest from you, fold the rice paper over the filling, scrunching it tightly, but taking care not to tear the rice paper. Fold both ends toward the center, then continue to roll towards you, forming a tight roll – the tighter the better.
8. Place rolls on parchment lined sheet tray.

Keep refrigerated until ready to serve. Serve with small bowls of desired dipping sauces.

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