



## KHMER SPRING ROLLS WITH HOMEMADE PEANUT SAUCE

### INGREDIENTS FOR 4 PEOPLE

#### FOR THE SPRING ROLLS

1 pack of rice paper  
400g rice noodles  
80g fresh red chili  
80g carrots  
80g cucumber  
180g green papaya  
120g green leaf lettuce  
20g Thai basil  
300g shrimps  
A few dashes of lime juice  
Spring onions or fresh coriander for decoration

#### FOR THE PEANUT SAUCE

150g unsalted peanuts  
3-4 cloves of garlic  
50g shallots  
60g fresh red chili  
200ml water  
40ml lime juice  
130g fish sauce (or soy sauce)  
20g palm sugar

### PREPARATION

- 1) Grind the peanuts, garlic, shallots and chili in a blender or mortar and place in a bowl. Add water, lime juice and fish or soy sauce and palm sugar and stir. Set aside.
- 2) Cut the chili, carrots, cucumber and green papaya into fine strips, season with salt, pepper and a little bit of lime juice.
- 3) Spread the ingredients from step 2) and all the remaining ingredients on the rice paper and roll up.
- 3) Cut the rolls diagonally. Serve with the peanut sauce and a few leaves of coriander or finely chopped spring onions.