



fresh produce



• seafood



• gourmet



# 鮮果米紙春卷 Fruitful Fresh Spring Roll

## Ingredients

- Rice paper roll 米紙
- Taiwan jujubes 台灣蜜棗
- Taiwan green guavas 台灣芭樂
- A handful, mint leaves 薄荷葉
- Sweet Thai chilli sauce 泰式酸辣醬

## Preparation

1. Dip one sheet of rice paper roll in water for two seconds and place it on a dish.  
米紙以食水浸泡在水中兩秒鐘，然後將米紙放在盤子上。  
*\*Do not dip it for too long as it will get too sticky.  
勿將米紙浸泡太久會變得太粘稠。*
2. Place two mint leaves at centre of sheet in a decorative way.  
將2片薄荷葉放在米紙中間。
3. Put a decent amount of julienned jujubes and guavas on leaves and wrap it up.  
放入適量的蜜棗和芭樂絲，然後先卷起下方的米紙，再疊右邊的米紙，然後疊左邊的。
4. Serve with sweet Thai chilli sauce. 可搭配泰式酸辣醬。  
*\*Follow wrapping instructions on the rice paper roll package.  
請按照米紙包裝上說明卷出好看又好吃的春卷哦。*

