

SHRIMP SPRING ROLLS WITH PEANUT DIPPING SAUCE



Serves 4

Ingredients

Peanut Dipping Sauce

- 1/3 cup smooth peanut butter
- 3/4 cup unsweetened coconut milk
- 2 tablespoons fresh lime juice
- 1 tablespoon soy sauce
- 1/2 teaspoon fresh ginger
- 1 tablespoon brown sugar
- 2 garlic cloves, minced or pressed

Spring Rolls

- 1 pound shrimp, peeled and deveined
- 3 cups dry white wine
- 2 bay leaves
- 1 lemon
- 4 garlic cloves, smashed
- 1 tablespoon kosher salt
- 2 ounces thin rice vermicelli
- 12 ounce bag of broccoli coleslaw
- 1 red bell pepper, thinly julienned
- 2 tablespoons rice wine vinegar
- 2 teaspoons soy sauce
- 2 tablespoons hoisin sauce
- 10 rice paper wrappers

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Directions

Make Peanut Sauce: combine peanut butter, coconut milk, lime juice, soy sauce, brown sugar, ginger and garlic in a saucepan over moderate heat. Cook, stirring constantly, until the sauce is as thick as heavy cream, about 15 minutes. After sauce has cooled, transfer to a blender and puree briefly. Set aside.

Make Spring Rolls: In a large pot combine 4 cups water, wine through salt and bring to boil. Turn off heat, add shrimp and cover until shrimp are pink, about 4 minutes. Scoop out the shrimp and shock in ice water to stop the cooking.

Add the vermicelli to the hot poaching liquid and cook until just al dente, about 8 minutes. Remove pasta from pot and reserve the water.

Toss the coleslaw and bell pepper with the vinegar, soy sauce and hoisin sauce.

One at a time, dip each rice paper wrapper in warm poaching liquid for a moment to soften. Add shrimp, vegetables and vermicelli to the wrapper. Gently, but tightly wrap like a tiny burrito.

Serve with peanut sauce and enjoy with a chilled bottle of Lula Cellars Gewurztraminer.