RARE MEDIUM ACADEM

# Red Meat Takeaway Solutions Recipes

PREP TIME 20 MIN | COOK TIME 4 HOURS | SERVES 10

# RICE PAPER ROLL

#### Method

- Place noodles in a heatproof bowl. Cover with boiling water. Set aside for 15 minutes or until softened. Drain. Using scissors, cut into 5cm lengths.
- Soak 1 rice paper sheet in warm water for 30 seconds or until soft. Drain on paper towel.Place on a clean work surface.
- 3. Place a mint leaf in the centre of the sheet, followed by brisket. Add a little cucumber and carrot. Fold in ends and roll up firmly to enclose filling. Repeat with remaining rice paper sheets and filling.
- 4. Serve with dipping sauces of your choice.

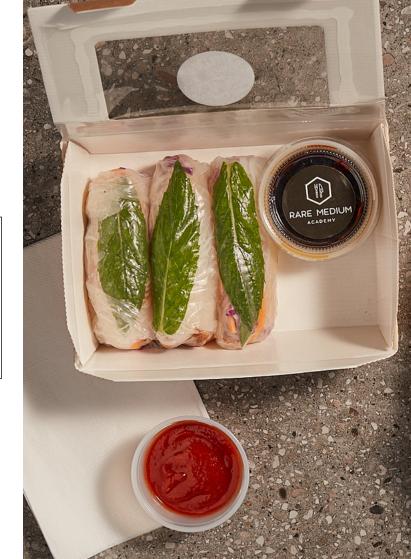
### INGREDIENT LIST

#### Beef

- 400g cooked beef brisket (See beef brisket recipe)
  Other Ingredients
- 200g vermicelli noodles
- · 30 x rice paper sheets
- 20 mint leaves
- 200g Lebanese cucumbers, cut into matchsticks
- 200g carrots, peeled, cut into matchsticks

## Serving Suggestions

· Dipping sauces of your choice



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