



## Crane Bay® Kani Kama Spring Roll (Serves 4)

### Ingredients:

Crane Bay® Kanikama – 16pcs  
 Banh Trang (Rice Paper) – 8 or 16 medium round shape  
 Bun (Rice Vermicelli Noodles) – 4oz.  
 Fresh Mint – 24 leaves

Green Leaf Lettuce – 8 whole leaves  
 Avocado – sliced ¼", 8pcs  
 Cucumber – sliced ¼", 8pcs  
 Scallions – green parts, 8pcs about 4-5" long

### Peanut Dipping Sauce:

(mix together all ingredients)  
 ¼ cup peanut butter  
 ½ cup hoisin sauce  
 3tsp Nuoc Cham (Fish Sauce)  
 2TB rice vinegar  
 3tsp sambal oelek (chili garlic sauce)

### Preparation:

1) Bring to boil a medium pot of water, shut off fire. Add rice vermicelli noodles and cover. Mix several times and take out after about 5-6 minutes depending on brand/size. Or follow instructions on your package. 2) In a large pot of water, bring to boil and remove from heat. Take one or two pieces of rice paper, two will be easier to handle for first timers. Soak in pot of water for about 1-2 minutes, if the entire rice paper doesn't fit, rotate each section to soak for 1-2 minutes. Lay out on a cutting board (I prefer plastic NSF cutting board to avoid sticking of rice paper). 3) Take one green leaf, add avocado, cucumber, and scallion and roll up the green leaf keeping the vegetables inside. Place the rolled up green leaf combo on the upper half of the rice paper. On the lower half, place two unwrapped kanikama sticks side by side horizontally, then place 3 pieces of mint on top of kanikama and about 2oz. of rice vermicelli noodles on top of mint. Next, fold in at the top of the rice paper to cover the green leaf combo completely. Then fold in the left and right sides. Last, pick up the bottom flap of the rice paper while holding the kanikama, mint, and rice vermicelli noodles together to roll on top of the green leaf combo. Keep rolling and tucking in tight to the top until the roll pushes off the cutting board. Continue to make 8 Goi Cuon Spring Rolls. 4) Serve immediately with peanut sauce or plastic wrap, left out at room temperature for up to 4 hours.

Please contact your DNI Group representative today.

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