



QUAIL EGG AND PRAWN SUMMER ROLLS

Quail eggs and prawns make a wonderful filling for classic summer rolls and they look great when teamed with brightly coloured, crunchy veg! The distinctively rich charm of the quail eggs, coupled with the salty appeal of the prawns, make these incredibly moreish. Summer rolls can take a little bit of time to make but they are so worth it for an impressive starter.

Prep Time 25 minutes | Cook Time 6 minutes | Serves 12 large rolls

For the sauce

1 red chilli, deseeded and finely chopped
A small bunch coriander, leaves picked and stalks chopped
2 cloves garlic, peeled and chopped
50g palm sugar, grated
2 tablespoons fish sauce
1 lime, zested and juiced

For the rolls

12 large round rice paper wrappers (20cm)
12 Clarence Court quail eggs, hard boiled and cooled in ice water then peeled and halved
6 large cooked king prawns
80g rice noodles, cooked and cooled according to packet instructions
Small bunch Thai basil, leaves picked
Small bunch mint, leaves picked
Few chive flowers or nasturtiums (optional)
50g bean sprouts
1 carrot, peeled and shredded
½ cucumber, deseeded and cut into thin matchsticks
A few crunchy lettuce leaves, shredded
Small handful roasted peanuts, crushed

Method

To make the sauce, place all of the ingredients except the chopped chilli, coriander leaves and lime zest into a blender and blitz to a sauce. Stir in the chilli and half of the lime zest.

Take 1 rice paper wrapper and submerge in a bowl of warm water for 30 seconds, remove from the bowl and place on a lightly oiled plate.

Place half a prawn on one edge of the wrapper, cut side down, and place 2 egg halves either side in a vertical line.

Place a few herb leaves and edible flower petals next to them. Top with small layers of the remaining filling ingredients.



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Pull the opposite side of the wrapper over the filling and start to roll tightly. Midway through the rolling process fold the ends in and continue to roll tightly to seal in the filling.

Place the roll on a serving plate and repeat the process with the remaining wrappers and fillings. Serve with the dipping sauce and scatter any remaining herb leaves and petals over the rolls.



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