

Gỏi Cuốn (Pork and Shrimp Fresh Spring Roll)

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Ingredients:

A. Filling:

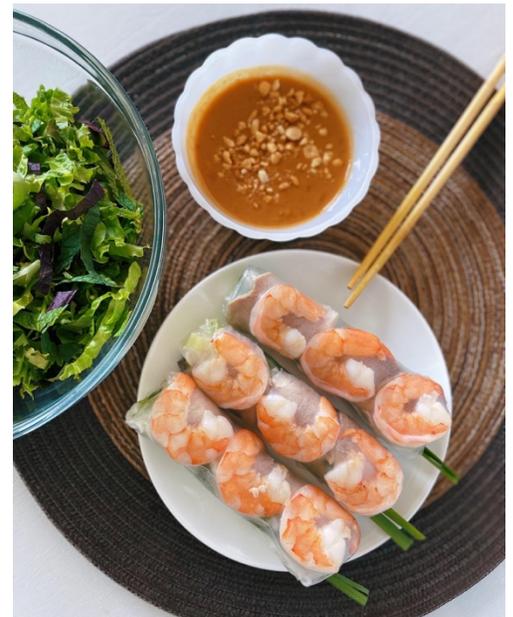
- 1 lb pork butt
- 1 lb easy-peel shrimp (preferably peeled and deveined, qty:16-20 or 25-30)
- 2 medium or big shallots
- 1.5 inches fresh ginger, cut into 3 to 4 slices
- 1 tbsp sea salt or pink salt
- 1 tbsp raw sugar
- 1 tbsp mushroom seasonings or chicken powder
- 3 Tbsp rice wine to clean the shrimp
- ½ pound rice vermicelli noodles (thin or thick – your preference), uncooked
- 1 bunch of Chinese leeks
- Lettuce and assorted fresh herbs (coriander, spearmint, basil, purple perilla, hot or regular mint), chopped

B. Wrapper:

- 1 package of Vietnamese rice paper

C. Peanut dipping sauce:

- 3 tbsp creamy peanut butter
- 2 tbsp hoisin sauce
- 1 tbsp Maggi or soy sauce
- 1 tbsp raw sugar
- 4 tsp minced garlic
- 2 tbsp avocado oil (or any neutral oil)
- 1 tsp hot sauce sriracha
- ¼ cup water
- 1 to 2 tbsp lime juice
- lightly salted roasted peanuts, chopped
- pickled carrot and white radish (optional)



Instructions:

A. Cleaning and preparing the pork and shrimp:

1. Clean your pork by rubbing some sea salt all over the piece of meat. Rinse with cool water.
2. Fill half full a medium size wash bowl with cool water. Add 1 to 2 Tbsp of salt and ¼ cup of white vinegar. Mix well until dissolve. Clean the pork again by rubbing it in salt vinegar solution. Drain, rinse well with cool water a few times and pat it dry with paper towel.
3. Slice the pork along the grain into 1.5 inches of thick strips and put them aside.
4. Put the shrimp into a bowl. Add 1 to 2 Tbsp of salt and 3 Tbsp of rice wine (optional)/or cold water to the shrimp. Rub the shrimp well with salt and wine to clean them (might see foaming). Rinse the shrimp well with COLD water (to keep them fresh) a few times and pat them dry with paper towel. Cover and store them in the refrigerator until use.

B. Preparing the filling:

1. Put your sliced pork chunks into a pot. Measure and fill the pot with cooking water until about 2

inches above the pork level (probably about five cups). *For every 2.5 cups of water, you use ½ tsp salt, ½ tsp sugar, and 1 tsp mushroom seasonings/chicken powder. For 5 cups of water, put in 1 tsp salt, 1 tsp sugar, and 2 tsp mushroom seasonings/chicken powder.* Add 2 shallots and ginger. Bring it to boil on medium-high heat. Remove the scum and impurities and reduce the heat to medium-low or low. Put the timer on for 25 minutes. Cover the pot and simmer the meat until it is fully cooked. Turn off the heat and remove the meat from the pot and put it in a bowl of cold water for 2 minutes to stop the cooking process and to keep the pork meat white. Take them out of the water and let it cool down to room temperature before slicing into thin slices.

2. Bring the stock back to boil. Add the shrimp and cook until just done (around 10-15 minutes). Drain and let them cool down to room temperature. Peel off the shell and slice the shrimp into halves lengthwise.
3. Cook the rice noodles according to the instructions. Rinse well a few times with cold water. Drain and let it air dry.
4. Clean the Chinese leeks, lettuce and fresh herbs with cold water. Spin dry the vegetables or however you see fit. Cut the leeks into 6-inch-long strips. Then, chop the lettuce, fresh herbs and mix them well together. Set aside.

C. Assembling the roll:

1. Working one at the time, wet the rice paper with warm water and transfer it to a plate.
2. Place chopped mixed lettuce with fresh herbs, and rice noodle near the 1/3 bottom part of the rice paper. Arrange the shrimp and slices of pork on top of the shrimp on the 1/3 top part of the rice paper.
3. Bring the bottom edge of the wrapper tightly over the vegetables and rice noodle. Fold in the two sides, then add the Chinese leek. Continue to roll the rice paper from bottom to top until the top of the sheet is reached. Be careful not to tear the rice paper. Leave about ½ inch of leek outside the wrapper and cut the remaining.
4. Repeat with the remaining wrappers and filling.



D. Preparing peanut dipping sauce:

1. Add 2 Tbsp avocado oil to a saucepan. On medium heat, fry the minced garlic until slightly golden and fragrant.
2. Reduce heat to low. Add peanut butter, hoisin sauce, soy sauce, sugar, and water. Mix until combined. Bring the mixture to low boil. Add more water if the sauce is too thick, little at the time until reaching the desire consistency. Adjust to taste.
3. Cool the sauce down then add sriracha hot sauce and lime juice. Adjust to taste.
4. Add chopped roasted peanut on top, optional carrot and white radish pickle.

E. Serving: Serve pork and shrimp spring rolls with peanut dipping sauce.