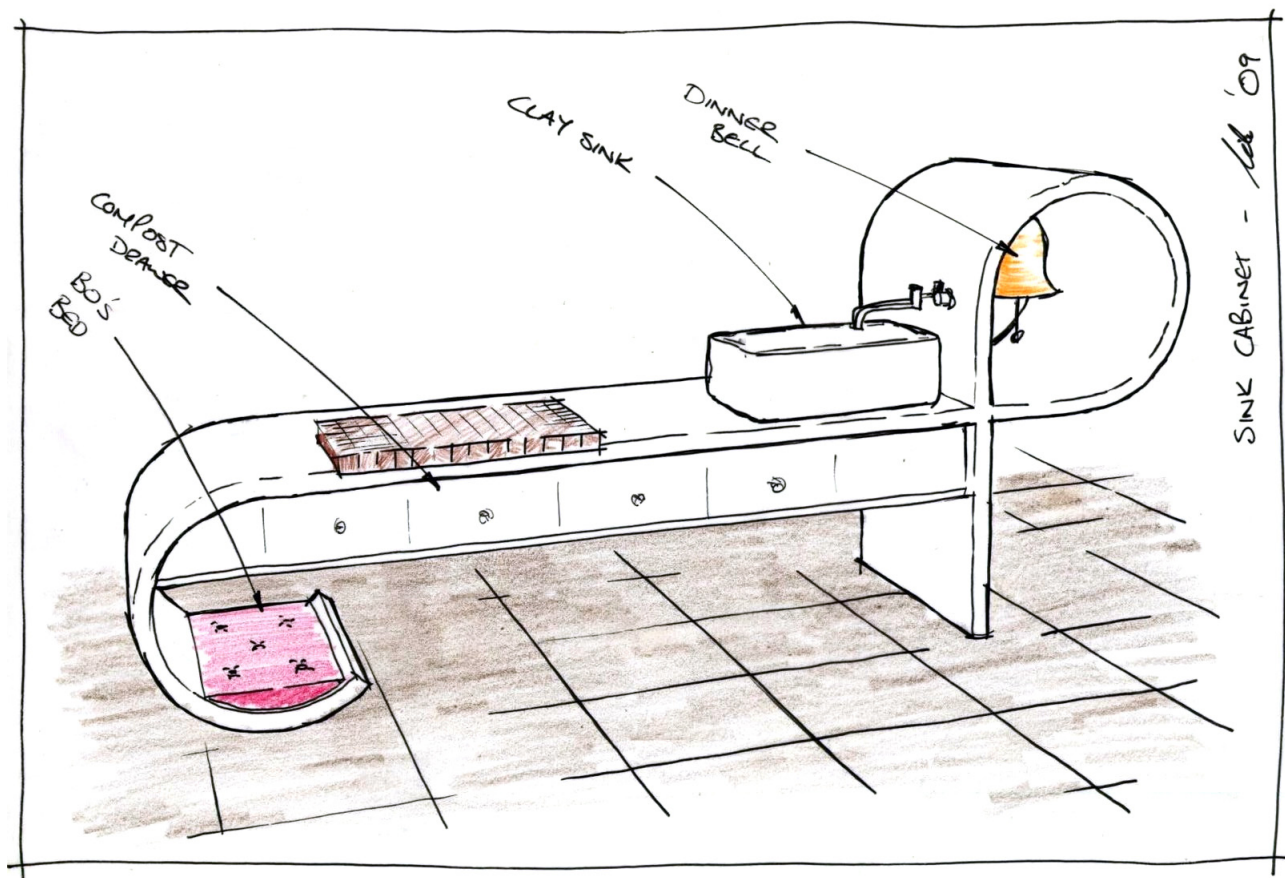


VIETNAMESE SUMMER ROLLS FOR CHILDREN'S WORKBENCH

DESIGN DESCRIPTION

A curvy work bench for younger kids. A simple and elegant table made from one piece of curved flexibly featuring an end-grain chopping block, a place for the family pet to sleep and a dinner bell. Made from ex-fruiting coconut trees. Design led by Miles Hartwell of Johnny Grey Studios.



RECIPE INSPIRATION

We love the idea of wrapping these rice papers on the curvy work bench and using the end-grain chopping block piece to do the initial "soft" prepping of the cucumber and carrot with a vegetable peeler. Except for the cooking of the Chinese sausages (which can be done in advance), this is a perfect recipe for the youngest members of the family, even as young as three, with supervision and guidance. Recipe by C'est Si Bon.

INSTRUCTIONS

For the peanut sauce:

- 2 tbs. peanut butter, or 1/4 cup roasted peanuts and 1 tbs. peanut oil
- 2 garlic cloves, finely minced
- 1 teaspoon garlic chili paste
- 1/2 cup rice vinegar
- 1/2 teaspoon sugar
- 1/4 cup hoisin sauce

Combine all the ingredients in a small bowl or in the work bowl of a food processor. Use a whisk to combine the ingredients into a smooth sauce. Set aside in individual bowls and garnish with chopped peanuts.

For the rolls:

- 1 pack of large round rice paper
- 1/2 pound rice vermicelli
- 1 pound Chinese sausage, cooked and sliced lengthwise (optional)
- 1 head green or red leaf lettuce
- 1 cucumber, peeled and ribboned
- 2 carrots, peeled and ribboned
- 1 cup fresh bean sprouts
- fresh mint, basil, and lemon balm

Cook the noodles in a medium-size saucepan according to package directions. Drain and set aside on a plate to cool before rolling the spring rolls. Assemble all the ingredients above when ready to wrap the rolls. Have a wide bowl of warm water available to moisten the rice papers.

Work with only two sheets of rice paper at a time, keep the remaining sheets covered with a damp cloth to prevent curling. Immerse each sheet into the warm water. Remove and spread out on a flat towel or just on a counter top. The rice paper will become pliable.

Lay one piece of lettuce over the bottom third of the rice paper. On the lettuce, place 1 tbs. of the cooked noodles, 1 tbs. each of the shredded carrot and cucumber, plus a few bean sprouts, several mint leaves and fresh basil. Roll up the paper a third of the way, making a cylinder.

Fold both sides of the paper in over the filling. Continue rolling the paper into a cylinder to seal. Place the rolls on a plate covered with a damp towel so they will stay moist until you fill the remaining wrappers.

Ring the dinner bell and serve with the individual bowls of peanut sauce!