



# CRISPY RICE PAPER ROLLS WITH CASHEW NUT & LIME DIP RECIPE BY SHARON SHANNON BIG BAND

## INGREDIENTS

- 4 Tomatoes
- 300g Mushrooms
- 150g Cashew Nuts
- 2 Onions
- 4 Cloves of Garlic
- 2 Zucchini's
- 2 Carrot
- 300g Tofu (preferably pre-marinated tofu)
- 150g Vegan Cheese
- 1 Packet of Rice Paper
- Black Pepper
- Pink Salt
- 2 Teaspoons Paprika
- 2 Teaspoons of Mixed Herbs
- 2 Chillies

## CASHEW NUT & LIME DIP

- 150g Cashew Nuts
- Juice of a Lime
- 500ml Oat Milk
- 4 Tablespoons of Nutritional yeast flakes
- Garlic granules to taste
- Nice good quality salt to taste
- Cayenne Pepper to Taste

## METHOD

1. Chop tofu into lynch sticks
2. Press the garlic.
3. Grate the cheese, zucchini and carrot
4. Chop onion, tomato and chilli up small.
5. Mix the whole lot together adding the seasoning according to taste.
6. Soak rice paper in warm water until soft. Carefully lift softened rice paper out and place down flat on a dry plate and add tablespoon of the mixture. Fold over with the soft rice paper until you form a parcel. Repeat until all the mixture is used up making rolls.
7. Place parcels in pre-heated air fryer.
8. Cook on high heat until crispy and brown on the outside. They will be ready somewhere between 5 and 10 minutes.
9. While they are cooking you can start making the dipping sauce.

## CASHEW NUT & LIME DIP

1. Add all ingredients to a blender. The amount of oat milk you need depends on the consistency required.
2. Likewise, if more dipping sauce is needed, just add more nuts and everything else to blender.
3. Serve the dipping sauce hot or cold.