

Rainbow Summer Rolls *with spicy almond dipping sauce*

PAIRED WITH AREYNA TORRONTES



The tropical mango and spicy kick from the dipping sauce make these colorful and crunchy rolls a dreamy warm weather pairing with the exotic citrus notes of the Areyna Torrontes.

MAKES 16 PIECES

INGREDIENTS

8 8-inch round rice paper wrappers

1 large ripe mango, *peeled, pitted and cut into thin strips*

1 large avocado, *halved, pitted, cut into thin strips in shells & carefully removed with spoon*

1 English cucumber, *peeled, seeded and cut into thin 2-inch strips*

3 long carrots, *peeled and cut into thin 2-inch strips*

1 cup purple cabbage, *cut into thin strips*

1 red bell pepper, *stem and seeds removed and cut into thin strips*

6 radishes, *cut into thin strips*

1 cup finely shredded romaine lettuce

1 cup fresh mint leaves

1 cup fresh basil leaves

SAUCE:

¼ cup smooth almond butter

1 tablespoon soy sauce

1 teaspoon sriracha sauce

1 teaspoon maple syrup



Fill a large shallow bowl with lukewarm water. Working one at a time, dip a rice paper wrapper in the water for 8-10 seconds, then lay the wrapper flat on a cutting board or damp kitchen towel. Starting at the bottom third of the wrapper, leaving a 1-inch border, layer 1 mango slice, 1 avocado slice, and a few pieces of each of the following vegetables creating thin bands of color. Finish with a few mint and basil leaves on top of the vegetables. Using both hands, lift the bottom of the wrapper up and over the filling, press down gently and roll the wrapper completely around the filling into a tight cylinder, folding the sides of the wrapper halfway through rolling. Place the summer roll on a serving platter and cover with a damp towel. Repeat with remaining wrappers, placing finished rolls on platter. Chill until ready to serve.

To make the sauce: Mix all ingredients until smooth, adding a little bit of water if too thick for dipping. Serve with the summer rolls, cutting the rolls in the middle on a diagonal into halves.

Serve with Areyna Torrontes

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