



Truffle Shuffle

Shrimp Spring Rolls

& Peanut Dipping Sauce

Mise en Place

Cutting board
Knife
2 medium mixing bowls
Small mixing bowl

Sheet tray
Peeler
Small sauce pot with lid
Strainer

Plate
Paper towel

Ingredients

* Please keep refrigerated before class *

½ pound mung beans
¼ cup sesame oil
½ pound shrimp
1 packet Balinese Truffle Salt
1 lemon
½ bunch cilantro

½ bunch Thai basil
½ bunch mint
1 jalapeno
1 watermelon radish
1 bunch red leaf lettuce
½ cup creamy peanut butter

¼ cup soy sauce
¼ cup rice wine vinegar
1 pack 8" rice paper
¼ cup crispy fried shallots

Prep During Class

1. Fill a sauce pot with water and bring to a boil over high heat. Blanch the mung beans for 2 minutes in the boiling water, then drain and transfer to a bowl. Season with sesame oil and place in your refrigerator to cool.
2. Fill the sauce pot with water once again and bring to a boil. Meanwhile, remove the shrimp from its package and set onto a paper towel-lined plate. Season with Balinese Truffle Salt.
3. When the water is boiling, turn off the heat. Slice the lemon in half and squeeze the juice into the boiling water.
4. When the water stops bubbling, place the shrimp into the pot, cover, and let gently poach for 4 minutes. Place the poached shrimp onto a plate and set in your refrigerator to cool.
5. Pick the herbs and mix to make an herb salad.
6. Clean and leaf out lettuce.
7. Slice the jalapenos and watermelon radish.
8. In a small mixing bowl, combine the peanut butter, soy sauce, and rice vinegar. Add the water until nice and saucy. Season with Balinese Truffle Salt. This is the dipping sauce.

How to Assemble

1. Let's roll it up!!! Grab your sheet tray and add a few drops of water to keep the rolls from sticking.
2. Dip the rice paper in warm water, making sure it's completely submerged in water. Lay it down on your work service, add a little of each ingredient and roll nice and tight.
3. Eat as you roll, dipping into the peanut sauce. Enjoy!!