

fresh spring rolls with orange-almond sauce

MAKES 16 ROLLS

rolls

5.25 ounces (150g) vermicelli noodles, either mung bean and potato starch or rice

1/4 cup (60ml) wheat-free tamari or soy sauce

3 tablespoons coconut sugar (or other natural sweetener; see page 39)

4 large (7 ounces/200g) shiitake or cremini mushrooms, sliced

16 rice paper wrappers

8 large lettuce leaves, preferably soft ones, halved and hard ribs removed

2 large (or 4 small) green onions, white and green parts, julienned

1 large carrot, julienned

2 Persian or Lebanese cucumbers, julienned

1 cup (22g) loosely packed cilantro

1 cup (20g) loosely packed mint

1 cup (25g) loosely packed basil

1 large avocado, pitted, peeled, and sliced

dipping sauce

1/4 cup (60ml) water, plus more as needed

2 tablespoons plus 1/2 teaspoon freshly squeezed lime juice

2 tablespoons plus 1/2 teaspoon freshly squeezed orange juice

1/2 cup (120g) raw almond butter

1/2 teaspoon minced ginger

1 teaspoon coconut nectar (see page 39)

1/2 teaspoon finely chopped garlic (1/2 clove)

1/2 teaspoon wheat-free tamari or soy sauce

1/8 teaspoon red pepper flakes

Pinch of finely grated lime zest

To make the rolls, soak the noodles in hot water for about 20 minutes, until soft. In a sauté pan over high heat, bring the tamari and coconut sugar to a boil. Boil for about 1 minute, reduce the heat to medium-low, and simmer for 2 to 3 minutes, until thickened slightly. Throw in the mushrooms, increase the heat to medium, and bring the mixture to a gentle simmer. Cook for 15 minutes, stirring often, until the mushrooms are nice and caramelized. Remove the mushrooms from the pan and reserve the cooking liquid. It will only be a tablespoon or two. Drain the noodles completely and toss them with the reserved cooking liquid.

To assemble the rolls, fill a shallow dish half full with water and submerge one rice paper wrapper for 10 to 20 seconds, just long enough to soften. Remove the wrapper from the water and place on a work surface. Place a lettuce leaf in the middle of the wrapper and top it with a forkful of noodles, 2 or 3 pieces of mushroom, 2 green onion pieces, 4 sticks of carrot, 4 sticks of cucumber, 6 cilantro leaves, 4 mint leaves, 2 basil leaves, and 2 avocado slices. Fold the half of the wrapper closest to you up and over the filling, and then fold in the sides. Carefully roll up the spring roll and set it on a dish, seam-side down. Repeat with the remaining wrappers and filling. If not serving immediately, chill in the fridge, loosely covered, for up to 3 hours.

To make the dipping sauce, throw all of the ingredients into your blender and puree on high for about 1 minute, until well combined. You may want to add an additional tablespoon or two of water to thin out the sauce. Serve alongside the rolls.