

RECIPE

Bouillabaisse Inspired Vietnamese Spring Rolls



Ready in **20 minutes**

Serves **3-4 people**

Ingredients

For the Summer Rolls:

- 8 rice paper wrappers
- 175g cooked shrimp (or langoustine), peeled and sliced lengthwise
- 115g cooked white fish (e.g., cod or sea bass), broken into small pieces
- 115g cooked mussels, shells removed (optional)
- 1 small fennel bulb, thinly sliced
- 1 small cucumber, julienned
- 1 small carrot, julienned
- Fresh basil, tarragon, and parsley leaves
- A small handful of fresh bean sprouts
- Lemon zest (a few small shavings per roll for that Provençal hint)

For the Bouillabaisse-Style Dipping Sauce:

- 60ml olive oil mayonnaise
- 2 tbsp fresh lemon juice
- 1 garlic clove, finely minced
- 1/2 tsp saffron threads (or a small pinch of ground saffron)
- 1 tbsp Dijon mustard
- 1/4 tsp cayenne pepper (or to taste)
- Salt and pepper, to taste

Preparation

Prepare the Filling:

- Lay out all the prepped ingredients in an assembly line for easy rolling.
- In a small bowl, gently combine the cooked prawns, white fish, and mussels. Season lightly with salt, pepper, and a touch of lemon zest.

Make the Dipping Sauce:

- In another small bowl, whisk together the mayonnaise, lemon juice, garlic, saffron, Dijon mustard, and cayenne pepper. Season with salt and pepper to taste and set aside.

Prepare the Rice Paper Wrappers:

- Fill a shallow dish with warm water. Dip one rice paper wrapper into the water for 10–15 seconds, just until it begins to soften. Avoid over-soaking, as this can make the wrappers sticky and hard to handle.

Assemble the Rolls:

- Place the softened wrapper on a clean surface. Layer a few fennel slices, cucumber, and carrot in the center.
- Add a portion of the seafood mixture on top, followed by a small bundle of bean sprouts.

- Finish with a few basil, tarragon, and parsley leaves.
- Carefully roll the wrapper around the fillings, folding in the sides to create a tight, enclosed roll.

Serve:

- Arrange the summer rolls on a serving platter and serve with the bouillabaisse-inspired dipping sauce.



Tips

Soften each rice paper wrapper just until pliable to avoid tearing and sticking.



