

## Rice Noodle Roll with Vegetable Fillings

### Sauce:

Dried shiitake mushroom 1 whole, washed and soaked  
Mushroom soy sauce 1 tablespoon  
Sesame oil 1 tablespoon  
Vegetable stock 80g  
Corn starch ½ tablespoon

### Method:

- Shred 1 dried shiitake mushroom.
- Heat pan with 1 tablespoon of sesame oil, put in shredded shiitake mushroom and stir fry for a short while.
- Add in mushroom soy sauce and vegetable stock, bring to boil in high heat.
- At the same time, dissolve the corn starch in cold water. Once the above sauce is boiling, slowly pour in the dissolved starch to thicken the sauce.
- Remove from the heat, and set aside for later use.

### Rice noodle roll with vegetable fillings:

Rice noodle roll 3  
Carrot 60g  
White radish 60g  
Dried shiitake mushroom 2 whole, washed and soaked  
Cooking oil 1 tablespoon  
Sugar 1 tablespoon  
Soy sauce 1 tablespoon  
Sesame oil 1 tablespoon  
Pepper powder a pinch  
Vegetable stock 60g

### Method:

- Wash and shred carrot and white radish, and slice the shiitake mushrooms, set aside.
- Heat wok with 1 tablespoon of cooking oil in medium heat, and then put in the sliced shiitake mushroom, shredded carrot and white radish, and stir fry for about 1 minute.
- Add in sugar, soy sauce, sesame oil, a pinch of pepper powder, mix well.
- Add in vegetable stock, bring to boil then lower heat to simmer until it is all absorbed and the vegetables become moist and soft. Then remove from stove and put aside. This is the vegetable fillings ready for later use.
- Unroll every noodle roll like a napkin, put the cooked vegetable fillings in the middle and wrap it up, and place on a plate.
- Steam the wrapped rice noodles roll for about 3 to 4 minutes, and then drizzle the sauce onto rolls, and it's ready to serve.