Turkey Bacon with Thai spring rolls and sweet and sour sauce

25 minutes

10 persons



Ingrediënten

- 500 g Turkey Bacon
- 10 rice paper wrappers
- ½ cucumber
- ½ red bell pepper
- 10 basil leaves
- ½ head of lettuce
- 1 chilli pepper
- Sweet and sour sauce
- 1 dl water
- 100 g sugar
- 1 piece of lemongras
- 5 tablespoons of white wine vinegar
- 5 cl ketchup
- 1 coffee spoon sambal oelek

Bereiding

Clean the vegetables: remove the seeds from the cucumber and the bell pepper and cut into strips.
Pick off the basil leaves. Clean the lettuce and cut into strips.
Cut the chilli pepper into two, remove the seeds and cut into thin strips.

Cut the Turkey Bacon into strips of a similar length to the vegetables.

Lay the rice paper wraps in cold water.
Open one of the sheets of rice paper, arrange the vegetables, a basil leaf and the turkey strips on top.
Fold it closed: Lay the lowest flap onto the vegetables, then roll them upwards. Then keep moist between two wet towels.

Sweet and sour sauce: bring the water, sugar and lemongras to the boil. Let it boil for 5 min. and add the white wine vinegar, ketchup and sambal oelek. Remove the lemongras and allow to cool.

Serve.

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