# Steamed rice-noodle rolls with prawns

Recipe by V-ZUG Ltd.

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| Preparation | 1 Hrs 30 Mins |
| Resting time | 30 Mins |
| Cooking time | 8 Mins |
| Portions | 15 |
| Appliance | Combair-Steam SE from 2015 |

## Preparation

2½ tbsp tapioca starch

200 g rice starch

4 tbsp plain flour

1 tsp salt

2 tbsp vegetable oil

250 ml cold water

270 ml hot water

Mix the tapioca starch and rice starch with the flour and salt. Mix in the cold water and vegetable oil. Add the hot water and stir until well combined.

Leave the mixture to rest for 30 minutes.

1 kg prawns, fresh, peeled and deveined

2 spring onions

1 carrot

Oil

Finely slice the spring onions and carrot.

**(Pre-)heat cooking space to 100 °C with Steaming**

Grease the round baking trays. Pour a small amount of batter into the baking tray – just enough to cover the bottom and make a thin crepe.

Place the baking trays on to the wire shelf in the preheated cooking space. Steam.

**Put the food in**

**Steaming 100 °C for 1 Mins**

Take the baking trays out of the cooking space and place 3 prawns on each crepe. Continue to steam.

**Put the tray in**

**Steaming 100 °C for 7 Mins**

Leave the crepes to cool a little. Scatter the carrot and spring onion over the prawns. Fold the right and left sides of the crepe in, and roll up into a cylinder.

Repeat the process until all the batter is used up. Arrange the rolls on a serving platter and reheat in the cooking space for 2 minutes before serving.

## Tips

The more round baking trays you have, the quicker you will be making the crepes.

Other kinds of vegetables such as sweet pepper and soya bean sprouts can be used instead.

Serve with sweet soy sauce on the side for dipping.

## Accessories

1–4 round TopClean baking trays, ø29 cm

Wire shelf

## Additional information

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