

PRAWN SPRING ROLLS WITH ORANGE AND RADISH

For 4 persons

Preparation time : 15 minutes



Ingredients :

- 4 spring roll wrappers
 - 8 prawns, cooked and peeled
 - 2 oranges
 - 4 radishes
 - 4 salad leaves
 - 1 soup spoon of sesame oil
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- Rinse the radishes and cut them into slices or sticks.
 - Remove the skin and zest from one orange, leaving just the flesh.
 - Place two plates on your worktop. Fill one with water, leave the other one empty.
 - Place a wrapper on the first plate. Allow to soak for three or four minutes until it softens and becomes translucent. Carefully transfer it to the second plate.
 - Place a lettuce leaf, two prawns, two orange segments and a few radish sticks in the middle of the wrapper.
 - Fold the top and bottom edges of the wrapper into the centre, and then the right side.
 - Finally roll the wrapper over itself to make a roll.
 - Repeat this procedure with the other three wrappers.
 - Press the second orange and mix the juice with the sesame oil.
 - Serve the spring rolls with this sauce