



# Prawn Mango Avocado Summer Rolls with Spicy Peanut Sauce

SERVING 4

Filled with everything fresh, these summer rolls are like sitting on a summer patio soaking in the warm sun while sipping a crisp glass of white wine. As flavourful as they are colourful, in these rolls every texture and flavour is present, from crunchy cucumber and cabbage to creamy avocado and sweet mango, succulent prawns, to soft vermicelli. Paired with the spicy peanut sauce, all these flavours brighten and come alive. Enjoy alongside a glass of fruity white wine to compliment the subtle flavours of the rolls and contrast the spicy yet creamy and delicious peanut sauce.

## Tasting notes - 2020 Secret Society White

*Fresh and vibrant with grassy notes, floral aromas of elderberry and honey-suckle, and fruity aromas of citrus and pineapple. The palate of this white blend is balanced and bright with lively acidity. This wine tastes of Meyer lemon, tropical fruit with a hint of honey on the refreshing finish.*

## Ingredients

### Spicy Peanut Sauce

- ½ cup creamy peanut butter
- 2 Tbsp lime juice
- 1 Tbsp rice vinegar
- 2 Tbsp honey
- 2 tsp sesame oil
- 2 tsp soy sauce
- 2 tsp hot sauce, such as sriracha

### Summer Rolls

- 25–30 small prawns
- 2 Tbsp olive oil
- 1 mango
- 1 avocado
- 1 lime
- ½ English cucumber
- 1 bell pepper, your choice of colour
- ¼ small red cabbage
- 1 small bunch of mint
- 1 small bunch of cilantro
- 1 cup cooked vermicelli noodles
- 2 tsp sesame oil
- 8–10 rice paper wrappers



## Directions

In a small bowl whisk together all the peanut sauce ingredients to make a smooth creamy sauce. If needed thin out with **a few teaspoons** of water to create desired consistency. Spoon into a serving bowl and allow to rest in the fridge for **30 minutes** to allow the flavours to develop.

Cover a plate with paper towel. In a small sauce pan over medium heat, add the prawns with the olive oil. Lightly sauté the prawns until they are pink and curled tightly. Remove from pan and place on a prepared plate in the fridge while you prepare the remaining ingredients.

Peel and slice the mango into thin strips. Slice the avocado in half, remove the pit, slice thinly then remove the skin. Slice the lime in half and squeeze the juice over the mango and avocado.

Julien the cucumber and bell pepper. Thinly slice the red cabbage.

Cook the vermicelli noodles according to package directions, toss with the sesame oil and set aside.

In a large frying pan, one large enough that the rice paper will lay flat in the bottom of the pan, add 1 inch of water. Bring the water to a simmer and turn off the heat. One at a time add a rice paper to the water, allow it to soak for about **15 to 20 seconds**, until the edges just start to curl and soften, carefully remove and shake off any excess water and lay the paper flat on the cutting board. Lay **3 prawns** in a row in the center of the rice paper. Layer in a slice of mango, avocado and a few slices of each of the veggies, a few vermicelli noodles and a sprig of mint and cilantro leaves on top of the prawns

Carefully roll up the rice paper by folding the near edge nearest to you, up over the filling, then folding in each of the sides and rolling it up. Place seam side down on a serving plate.

Repeat with the remaining rice paper wrappers.

Serve with peanut sauce for dipping on the side.

Spring Rolls will keep in the fridge in an airtight container for up to **3 days**. Peanut Sauce will store in an airtight container such as a mason jar for up to **2 weeks**.



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## Secret Society White

**Vintage:** 2020

**Vineyards:** Naramata, Osoyoos & Kaleden

**Style:** Crisp, dry, aromatic