



Ingredients :

For 24 nems

- 1/2 cup of soy vermicelli
- 1 small onion, finely chopped
- 6 spring onions, finely chopped
- 250g of minced pork or sausage
- 185 g of crab meat
- 1/2 teaspoon of salt
- 1 teaspoon of fish sauce
- 1 1/4 teaspoon of ground black pepper
- 1/2 packet of puff pastry for spring rolls or rice
- cooking oil
- salad leaves
- Fresh mint leaves
- fresh coriander leaves
- half cucumber slices

Preparation :

Soak some vermicelli for 10 minutes in hot water, drain and cut into 2.5 cm, with a knife.

Place in bowl with onion, spring onion, pork, crab, salt, the fish sauce and pepper. Mix well.

Place the sheets of rice dough on a damp cloth. When each sheet is softened, cut into 4 pieces. Put amidst 2 teaspoons of farce.

Fold the ends toward the center and roll it so that the farce is completely trapped. Put some water on the edges so that it does not open.

When all the rolls are ready, heat oil in a wok or deep fryer and fry until they become golden. Then drain on paper towels.

Wrap each roll in a lettuce leaf with some mint and cilantro and a slice of cucumber. Serve with rice and the nuoc cham sauce.

Tips: There are many variations of traditional spring rolls, according to farce that can be used with pork, chicken, crab and shrimp. The farce of the Imperial vietnamese recipe is only seasoned with the pepper and salt, without adding soy sauce or fish sauce or spices. It includes bean sprouts and no added herbs or aromatic plant. The farce of nem is exclusively wrapped with the rice cake. Please note that the farce should never contain oyster sauce, or bamboo shoots, or ginger or curry powder or spice or mint leaves chopped or potato, and even less soy sauce. In any case, the farce not should be cooked before rolling in the rice cake! The farce is cooked during the frying of the roll.

Anecdotes : The Nem or Cha Gio is a traditional festive dishes of Vietnam. Very popular in the ancient imperial court of Vietnam, this dish is commonly known as Pâté Imperial, Imperial roll or nem in France or Spring roll and Vietnamese Spring Roll in Anglo-Saxon. Called Nem Ran in northern Vietnam, and Cha Gio in the south, where the name "nem" instead refers to pieces of pork into squares fermented (nem chua) or a skewer of pork meatballs, baked barbecue (nem nuong).