

Spring Rolls (Gỏi Cuốn) With Boiled Egg



Preparation time: 10 mins

Serves: 4 people

User Rating: ★★★★★

Publication: 7 March 2024

Categories: Dinner Recipes, Lunch Recipes, Lunchboxes & Snacks, Entertaining

These boiled egg spring rolls are adorable and packed with flavour!

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Created by former SBS Food editor and creative home cook, Camellia Ling Aebischer, these spring rolls are great for entertaining or an intimate dinner at home. They're packed with healthy veggies, with delicious boiled eggs bringing the bright in every bite. Nuoc cham makes for the perfect dipping sauce – giving just the right balance of sweet, salty, and umami.



Ingredients

- 8 eggs
- 16 sheets of rice paper
- Coriander
- Mint
- Rice vermicelli
- Cucumber, sliced into batons
- Lettuce
- Nuoc cham, to dip

Method

1. To boil your eggs, heat a small pot of water on the stove. Once boiling, gently lower the eggs using a spoon. Set a timer for 7 minutes. Once the timer is done, remove the eggs and place them in a bowl of cold water. Set aside to cool and set out the rest of your ingredients. Once cool, peel and slice in half.
2. To assemble, prepare a clean work surface to roll your gỏi cuốn. This should be a plate or benchtop, but not a wooden chopping board as the paper will stick.
3. Submerge a rice paper sheet in water (cool or room temperature), then place it on your work surface. Place one egg half face down in the centre of the rice paper. Top with a little coriander, mint, vermicelli, cucumber and lettuce. Roll up like a burrito by folding it in half, tucking the sides in and rolling up to close. Repeat with remaining sheets until all eggs are used up.
4. Serve immediately with nuoc cham.