

SUMMER ROLLS  
WITH A SSAMJANG DIP

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Gary Parsons, *H&B Executive Chef*

**HARVEY & BROCKLESS**  
*the fine food c<sup>o</sup>*

Whatever we do, from sourcing amazing food  
to delivering it on time,  
we always stick to one simple rule...

*an absolute dedication to honest, authentic, remarkable food.*

SUMMER ROLLS  
WITH A SSAMJANG DIP

*Chef Gary Parsons*

*Ingredients*

SERVES 10

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<b>DM081 Haverstock White Macadamia, drained</b>	<b>20g</b>
<b>HS748 Harvey and Brockless Kitchen Plant Based Ssamjang</b>	<b>20g</b>
Red Cabbage, sliced finely	10g
Rice noodles, cooked and chopped	20g
Red Pepper, julienne	20g
Carrots, peeled and julienne	20g
Fresh Coriander, sprigs	10
Mint leaves, shredded	10 leaves
Thai Basil leaves, shredded	10 leaves



VEGETABLE SUMMER ROLLS  
*with Harvey and Brockless Kitchen Ssamjang dip*

### *Method*

1. Fill a shallow pan with an inch of water. Fold a lint-free tea towel in half and place it next to the dish. Make sure your vegetables and macadamia white filling are prepared and within reach.
2. Shred the basil and mint. Mix together and place into a small bowl.
3. Place one rice paper in the water and let it rest for about 5-10 seconds, wait until the sheet is pliable but not floppy. Carefully lay it flat on the towel.
4. Leaving about 1 inch of open rice paper around the edges, cover the lower third of the paper with a few pieces of cabbage, followed by a small handful of rice noodles, two strips of carrot and two pieces of cucumber.
5. Take a teaspoon and spoon three little pieces of the macadamia white on top of the vegetables. Sprinkle with the basil and mint leaves mixture and then lay one sprig of coriander on top.
6. Fold the lower edge up over the filling, rolling upward just until the filling is compactly enclosed. Fold over the short sides like you would to make a burrito. Lastly, roll it up. Repeat with the remaining ingredients.
7. Slice the summer rolls in half on the diagonal with a sharp knife. Serve with the Ssamjang on the side to use as a dip.

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*Harvey & Brockless Kitchen Plant Based Ssamjang*

Ssamjang is a sauce made with miso and gochujang chilli pastes, plus sesame oil and garlic. Traditionally used in Korea as an accompaniment to Ssam – grilled meat wrapped in leaves – our version also works beautifully as a marinade for spicy chicken wings or simply as a dipping sauce.

*Haverstock White Macadamia*

Cashew and macadamia nuts form a soft base marinated in garlic, fresh thyme, black peppercorns and olive oil. Creamy, with a salty tang and a robust acidity, similar to a persian feta.

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