



## Consejo del chef

Serve with the rolls and garnish with roasted sesame seeds.

## Raciones para 2

**2** Cloves of garlic

**2** Spring onion stalk

**100 gr** Mushrooms

**1** Carrot

**1/2** Red pepper

**2 gr** Fresh ginger

**1** Large Chinese cauliflower

**120 gr** Cooked basmati rice

**1** Sweet potato

**1** Tablespoon of honey

**3** Tablespoons of soy sauce

Extra virgin olive oil

Roasted sesame

For the sauce:

**50 gr** Sweet chilli sauce

**2** Tablespoons of rice vinegar

**1** Teaspoon of soy sauce

**1** Teaspoon of sesame oil

**1** Chop the clove of garlic, spring onion, red pepper, and ginger. Stir fry in a pan or wok over high heat with some olive oil and cook the vegetables until golden brown. Add the rice and the sweet potato, grated, together with honey, and soy sauce. Stir fry for a couple of minutes and set aside.

**2** Meanwhile, bring water to a boil and cook the Chinese cauliflower for five minutes or until tender. Cool the cauliflower quickly.

**3** Strain the leaves and place them on a kitchen board. Fill each leaf with the vegetable mixture on the bottom, fold the sides, and roll up until the leaf is sealed. Repeat with the rest of the leaves and vegetables.

**4** Heat the olive oil in a pan over high heat, and roast the rolls on both sides. Prepare the sauce by mixing all the ingredients together in a bowl.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/rollitos-vegetales-de-arroz/>

