



## Crazy Recipes



# Skinny summer roll

WITH AVIKO PREMIUM  
SKINNY FRIES

*makes 10*

## *ingredients*

200 g	Aviko Premium Skinny Fries	1	Radicchio rosso
10	Round rice paper sheets		Handful spinach
1	Small carrot		Handful fresh coriander
1	Cucumber		Black sesame seeds

## *preparation*

Slice the carrot, cucumber and radicchio rosso into very thin julienne strips. Follow the instructions on the packaging to prepare the chips. One by one, immerse the rice paper sheets in a large bowl of lukewarm water. Shake off any excess water and place the rice paper on a clean surface. Add the ingredients, arrange them on one half of the rice paper as follows: first a bit of coriander, then spinach, carrot, cucumber, radicchio rosso and finally the Skinny Fries. Fold over the other half to close, folding the open ends in, then roll them carefully, but tightly. Serve the summer rolls on a dish with a dip or sauce and sprinkle with a pinch of black sesame seeds.

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