

Smoked Turkey Spring Rolls

Paupiettes de Dinde Fumée

East meets West in this French-Vietnamese appetizer, which combines pasta with crunchy vegetables, aromatic herbs, and smoked turkey, all wrapped in soft rice paper and served with a fresh basil-mayonnaise dressing.

1. Combine egg, garlic, sugar, mustard, vinegar, and basil in a blender or food processor. Purée mixture.
2. With the motor running, slowly add the oil. Season with salt and pepper to taste and transfer to a container. Cover and refrigerate.
3. Cook pasta in a pot of boiling salted water for 2 minutes. Drain. Rinse with cold water and drain again.
4. Roll 2 slices of smoked turkey into a cigar shape. Repeat with remaining slices, to make 8 rolls.
5. In a large mixing bowl, combine pasta, carrots, cucumber, tomato, lettuce, basil, and bean sprouts.
6. In a large bowl of warm water, immerse one sheet of rice paper until it softens, about 30 seconds. Quickly remove and spread out flat on a dry work surface. Work with one sheet of rice paper at a time, keeping remaining sheets covered with a damp towel.
7. Place about ½ cup salad along bottom of the rice sheet, 2 inches away from the edges. Place 1 turkey roll on top of the salad. Roll rice paper halfway up, then fold both sides of the paper over the filling. Tuck in 3 or 4 sprigs of chives, and continue rolling the rice paper into a cylinder. Place seam-side down on a tray and cover with a damp towel. Continue with remaining sheets of rice paper. Serve with small individual bowls of dressing.

**Available at Asian food markets.*

servings: 8 rolls

basil-mayonnaise dressing

- 1 large egg
- 1 teaspoon chopped garlic
- 1 teaspoon sugar
- 2 teaspoons Dijon mustard
- 2 tablespoons rice vinegar
- ¼ cup tightly packed basil leaves
- ½ cup vegetable oil
- Salt and freshly ground black pepper to taste

salad

- 4 ounces angel hair pasta (or rice noodles)
- 16 very thin slices smoked turkey breast (about 8 ounces)
- 2 large carrots, peeled and finely shredded (can be done in food processor)
- 1 medium cucumber, peeled, seeded, and finely shredded
- 1 large tomato, cored and diced
- 4 large Boston lettuce leaves, thick stem-ends removed, thinly sliced
- 3 cups fresh basil leaves, thinly sliced or whole
- 2 cups fresh bean sprouts
- 8 rounds rice paper (*banh trang*),* 12½ inches in diameter
- 1 bunch fresh chives