



PAPER & FOOD SERVICE, INC.

Miss Kim's Thai Summer Roll

Ingredients	Yield: 8 Rolls or 4 Servings
8 ea. Surimi leg with crab	
8 ea. Round rice paper wrappers	
16 ea. Thai basil leaves	
8 ea. Cilantro sprigs	
2 ea. Onion, green, sliced	
3 oz. Carrots, matchstick	
8 oz. Romaine lettuce ribbons	
12 oz. Spicy peanut sauce for dipping	

Preparation Instructions:

1. Clear a work surface such as a large cutting board for rolling the summer rolls, and prepare a pan that is roomy enough to hold the finished rolls in a single layer. Place all filling ingredients in separate containers and arrange them in the following order around the work surface. Rice paper wrappers, Surimi legs, Thai basil, cilantro, green onion, carrots and romaine lettuce.
2. Fill a wide, shallow pan large enough to hold the rice paper wrappers with hot water. Evenly submerge one wrapper for about 30 seconds, or until it is soft and pliable. Remove from the water and place on work surface.
3. Working quickly, lay Surimi leg just above the center of the wrapper. The layer the Thai basil, cilantro, green onion, carrots and romaine lettuce.
4. Fold the bottom half of the rice paper wrapper over the filling. Holding it firmly in place fold the sides of the wrapper in. Then, pressing firmly down to hold the folds in place, roll the entire pile up to close the top.
5. Turn each roll so that the rice paper seam faces downward and the Surimi leg faces up. Place in the prepared pan.
6. Serve two rolls per serving with spicy peanut sauce for dipping

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Surimi Leg with Crab	Hidden Bay	131830	8 ea.	\$1.51
Round rice paper wrappers	JFC	330025	8 ea.	\$0.62
Thai Basil	Fresh	097242	16 ea.	\$0.08
Cilantro	Fresh	097142	8 ea.	\$0.04
Onion, green	Markon	097471	2 ea.	\$0.20
Carrot, matchsticks	Fresh	097114	3 oz.	\$0.23
Romaine lettuce ribbons	Markon	097371	8 oz.	\$1.10
Spicy peanut sauce	Culinary Gold	150203	12 oz.	\$2.80

Recipe Cost	\$6.58
Portion Cost	\$1.64

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$5.95	\$1.64	\$4.31	27.56%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.96	\$1.64	\$5.32	23.56%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$1.64	\$6.31	20.63%

