

# VEGAN SUMMER ROLLS

## Spiral Expert



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**Preparation :** 15 min - **Resting :** - - **Cooking :** 5 min - **Equipment :** Spiral Expert, Tagliatelle cone

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### **Ingredients :** 4 PEOPLE

- 400 g packet extra firm tofu - 2 tbsp corn flour - 2 tbsp coconut oil - 1 ½ tbsp sriracha - 1 ½ tsp soy sauce, plus extra for dipping - 1 courgette (250g) - 2 small beetroots (175g), peeled - 1 small avocado - 8 spring roll rice paper wrappers

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1. Drain and press the tofu until dry. Cut into 24 cubes, about 1cm thick, and toss in the corn flour.
2. Heat the coconut oil in a large frying pan over medium-high heat and cook the tofu until golden brown on all sides: about 5-6 minutes.
3. Combine the sriracha and soy sauce in a bowl; stir the tofu into the mixture.
4. Spiralize the courgette and beetroot using the TAGLIATELLE cone. Cut into shorter lengths. Peel, stone and cut the avocado into small pieces.
5. One by one, place the wrappers in a large pan with warm water until soft, about 30 seconds. Then, fill with vegetables and tofu; wrap up tightly. Serve with extra soy sauce for dipping.