STRAWBERRY KIWI VIETNAMESE ROLLS
WITH MANGO YOGHURT DIP

INGREDIENTS (Makes about 12 rolls)
• 12 rice paper wrappers
• 1½ cups finely chopped strawberries
• 1 mango, ½ diced and ½ mashed to form a puree
• 1 kiwi (green or yellow), finely chopped
• Warm water
• 2 – 3 tbsp of plain yoghurt

METHOD:
• Fill a large bowl with warm water. Dip one wrapper into the warm water for 1 second to soften. Lay wrapper flat.
• In a row across the centre, spread some mango puree as a sauce. Add 1 teaspoon each of finely chopped fruits (kiwi, strawberry, mango), leaving about 2 inches uncovered on each side.
• Fold uncovered sides inward, then tightly roll the wrapper.
• Mix plain yoghurt and the remaining mango puree to make the yoghurt dip.
• Best served slightly chilled.

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