

**Rocket Rolls
 with
 Sticky Bush Tomato Balsamic**

<p>The salsa</p>	
<p>1 pkt Rice Paper discs (8 pieces) 2 cups Tuckeroo Rivermint Tomatoes & Fetta 4 generous handfuls of Rocket (smoked kangaroo – optional)</p>	<p>Dip 2 rice paper discs at a time into a large bowl of warm water; allow to soften for a minute or so. Remove and spread (half overlapping) on a clean bench, Repeat 3 more times. Allow the rice paper to “cure” and “strengthen” for a few minutes</p> <p>Place half the rocket across the bottom paper disc and shape into a “log”. Next add some tomatoes and fetta along the same line, then top with generous rocket, (and smoked meat strips if using). Compress filling gently with your hands to form a log shape, and roll up the rice paper firmly, folding in ends half way.</p> <p>Store in the refrigerator covered (on moist paper towel) preferably for an hour or two before cutting</p>
<p>To serve</p>	
<p>Extra Virgin Olive Oil Tuckeroo Sticky Bush Tomato Balsamic</p>	<p>Slice the Rocket Rolls into 2-3cm discs and arrange around the rim of a platter, drizzle olive oil and Bush Tomato Balsamic in the centre for dipping.</p>