Susan's Chilled Summer Spring Roll

Yield: 8 Servings

Ingredients:

Passion Fruit & Mustard Vinaigrette		
¼	C	Champagne Vinegar
¼	C	Passion Fruit Puree (Passion Fruit Nectar)
½	Tbsp	Dijon Mustard
½	Tbsp	Shallots, chopped
1.5	C	Canola or Salad Oil
_____		
8		Rice paper, soaked in cool water and patted semi-dry
1		Carrot, peeled and julienne
1		Cucumber, cut into 8 wedges (3" long)
1		Mango, peeled and cut into 8 strips
2	C	Mesclun lettuces
1	C	Shitake mushrooms, sautéed with garlic and shallots, or Portobello
4		Scallions, grilled or oven roasted
2		Bell Peppers, grilled or oven roasted then cut into strips

Procedure:

1. Prepare Passion Fruit-Mustard vinaigrette. Whisk all ingredients together to emulsify.
2. Prepare vegetables for filling accordingly.
3. Assemble the spring roll. In a bowl, combine carrots, cucumber, mango, mesclun greens, mushrooms, scallions, and bell peppers; toss with passion fruit vinaigrette and freshly ground black pepper.
4. Lay out softened rice paper on work surface. Divide evenly the mixed ingredients between the 8 rice papers. Roll up spring roll and slice in half on bias. Serve.