

## Rainbow Fruit Rolls

Makes 8 rolls

July

### Chocolate sauce:

4 oz semi-sweet chocolate chips  
½ cup half and half

### Raspberry sauce:

8 oz frozen raspberries  
¼ cup confectioners' sugar

### Rice paper rolls:

8 8" round rice paper sheets  
1/4 cup sliced strawberries  
1/4 cup sliced mangoes  
1/4 cup sliced cantaloupe  
1/4 cup sliced honeydew  
1 golden dragonfruit, sliced  
1/4 cup mint leaves



1. Combine chocolate chips and half and half in a microwave safe bowl. Microwave for 30 seconds intervals, stirring at each interval, until chocolate has melted and sauce is smooth. Transfer to a serving bowl and set aside.
2. Blend raspberries in a blender or in a small pot with an immersion blender until smooth. Add confectioners' sugar and blend to incorporate. Transfer to a serving bowl and set aside.
3. Fill a shallow dish half-way with warm water. Dip a sheet of rice paper in water for a few seconds until it starts to soften. Place sheet on a work surface. Place some colorful fruit and top with a few mint leaves in center of sheet. Fold the left and right sides of wrapper inward, then fold bottom edge over filling. Roll it up tightly and place it on a serving platter with seam side down. Repeat with remaining wrappers.
4. Serve with dipping sauces.