

fiesta turon

The crunch of the lumpia wrapper, the welcome stickiness of the caramelized sugar, the soft saba and langka practically melting on your tongue... a symphony of textures greets you as you bite into freshly cooked turon.

INGREDIENTS

4 pieces saba
 ½ cup brown sugar
 8 pieces lumpia wrapper
 2 Tbsp ube jam
 2 pieces langka, fresh or preserved with syrup
 4 Tbsp water
 1 cup Golden Fiesta Palm Oil, for frying
 ¼ cup brown sugar, for frying
 2 Tbsp brown sugar (optional)

PROCEDURE

1 Slice bananas in half lengthwise, then coat each slice with brown sugar. (Reserve 4 banana slices for ube and the other 4 for langka filling.)

2 To make turon with ube filling: Spread 1 Tbsp of ube jam, horizontally, at the center of each wrapper. Place one slice of sugar-coated banana, horizontally, on top of the ube jam. Do this for the first 4 bananas.

3 To make turon with langka

filling: Slice langka in half, lengthwise, then place both halves on top of the banana. Do this for the last 4 bananas.

4 Fold the bottom half of the wrapper over banana. Secure by brushing the edges with water, then fold the left and right side of the wrapper toward the center. Seal with water. Continue to roll upwards to close, then seal with water again.

5 Heat **Golden Fiesta Palm Oil** in a pan over medium heat, and add brown sugar. Once the brown sugar starts to float, gently add in the turon rolls and fry all sides until golden brown, about 4 minutes. Coat the turon rolls with the caramelized sugar in the pan. Add 2 more tablespoons of brown sugar if desired, making sure not to burn the sugar.

TAKES 10 TO 15 MINUTES

MAKES 8 SERVINGS



IDEA MAKER Give the classic turon a unique twist by filling it in with peanut butter, nutella, or sliced mangoes along with the bananas.