

Lumpiang Shanghai

It may bear the name of a Chinese city, but these spring rolls are a Pinoy creation. A convenient finger food, they make for an easy and delicious baon!

INGREDIENTS

350 g ground pork
 2 cloves garlic, minced
 1 Tbsp finely chopped onion
 ¼ cup finely chopped carrot
 ¼ cup finely chopped celery
 ¼ cup finely chopped singkamas
 ¼ cup finely chopped shrimp
 1 Tbsp chopped spring onion
 2 Tbsp Silver Swan Soy Sauce
 ¼ tsp ground black pepper
 10 pieces lumpia wrappers
 (8 inches)
 2 cups Golden Fiesta Palm Oil,
 for frying

DIPPING SAUCE

½ cup Jufuran Sweet Chili Sauce

PROCEDURE

1 In a bowl, combine pork, garlic, onion, carrot, celery, singkamas, shrimp, spring onion, **Silver Swan Soy Sauce**, and pepper. Mix well.
2 Take 3 Tbsp of the mixture and place it on the lumpia wrapper, leaving the ends open. Roll it up tightly and seal.



3 In a pan, heat **Golden Fiesta Palm Oil**. Fry lumpia until golden brown. Cut into three pieces.
4 Serve with **Jufuran Sweet Chili Sauce** on the side.

TAKES 30 MINUTES

MAKES 4 TO 5 SERVINGS



SKILL BOOSTER When wrapping the lumpia, leave the edges open so that hot oil can enter freely. This ensures that the lumpia will not curl up when you fry it.