

Lumpiang ubod

Made with fresh ingredients, lumpiang ubod brings a delightful lightness and balance to our deliciously indulgent party spreads.

INGREDIENTS

4 Tbsp Golden Fiesta Palm Oil
 1 white onion, sliced
 3 cloves garlic, chopped
 ½ cup pork kasim, thin strips
 ¾ cup whole shrimp
 4 cups ubod, thin strips
 ½ cup carrots, thin strips
 1 cup singkamas, thin strips
 ¼ tsp ground black pepper
 2 Tbsp Datu Puti Patis
 12 pieces green lettuce
 ½ cup peanuts, roasted
 ¼ cup garlic, chopped

LUMPIA SAUCE

1 cup water
 ¼ cup Silver Swan Soy Sauce
 ½ cup brown sugar
 2 cloves garlic, chopped
 1 Tbsp cornstarch
 3 Tbsp water

LUMPIA WRAPPER

1 ½ cups all-purpose flour
 1 ½ cups milk
 4 eggs
 2 Tbsp white sugar
 2 Tbsp butter, melted
 1 Tbsp Golden Fiesta Canola Oil

PROCEDURE

1 In a pan, heat **Golden Fiesta Palm Oil**. Saute onions and garlic until fragrant. Add pork, shrimp, ubod, carrots, and singkamas. Season with **Datu Puti Patis** and pepper. Cook for a few minutes.

2 Make lumpia sauce: In a medium saute pan, combine water, **Silver Swan Soy Sauce**, brown sugar, and garlic. In a small bowl, dissolve cornstarch in water. Add to sauce to thicken.

4 Make lumpia wrapper: In a bowl, combine flour, milk, eggs, white sugar, and butter. Mix well and chill for at least 25 to 30 minutes. In a small non stick frying pan, brush **Golden Fiesta Canola Oil**. Measure ¼ cup of lumpia batter, cook on one side and slide out. Continue with the rest of the batter.

5 To assemble: On lumpia wrapper, place lettuce and 2 to 3 Tbsp of filling. Roll and serve with lumpia sauce, peanuts, and garlic.

TAKES 1 HOUR AND 20 MINUTES

MAKES 10 TO 12 SERVINGS



IDEA MAKER Having a hard time looking for ubod? Try replacing it with bamboo shoots.