

Lumpia

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Prep: 20 minutes **Cooking:** 10 minutes **Total time:** 30 minutes

Ingredients

Filling ingredients

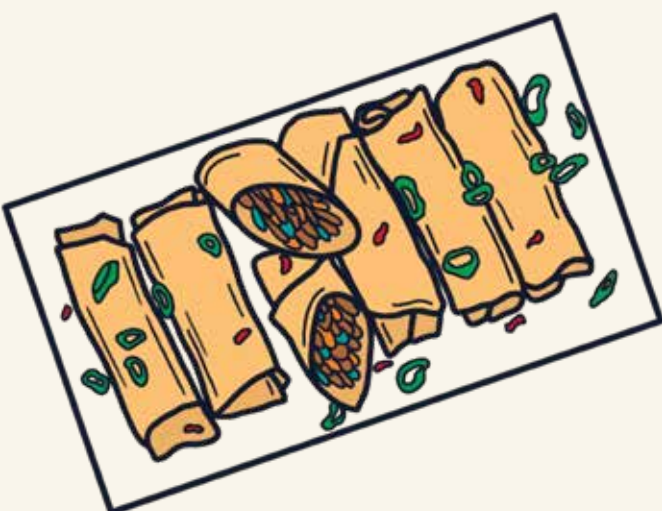
- 1kg of ground pork
- 2 medium sized carrots
- 1 celery stalk
- 1 quarter of a small cabbage
- 1 egg
- 0.5 tablespoons of sesame oil
- 2 teaspoon sugar
- 2 teaspoon garlic powder
- 2 teaspoon salt
- 2 teaspoon black pepper
- 1 teaspoon cornstarch
- 6-inch eggroll wrappers

Other ingredients

- 1 cup water
- 1 tablespoon of cornstarch
- 1 pack of 6-inch eggroll wrappers

Materials

- 3 trays or large plates
- 1 cutting board
- 1 large bowl (for the filling)
- 3 medium bowls (for the cut veggies)
- 1 small bowl (for the binding agent)
- 1 piping bag
- Measuring spoons
- Knife



Ingredients

Prep

- Finely dice the carrots, celery, and cabbage. Set aside in separate bowls.
- Add salt to the cabbage and mix.
- Set aside for 10-15 minutes. Afterwards, squeeze the cabbage in handfuls and drain the excess water.
- In a large bowl, add the ground pork.
- Add in all the veggies, sesame oil, egg, cornstarch, and seasonings.
- Mix thoroughly until well incorporated
- Place the finished filling into a large piping bag.
- Open the eggroll wrapper package and place a stack of them on a plate.

- Pro tip! Cover with a damp paper towel to prevent drying.

Wrapping the lumpia

- Set up your wrapping station. A cutting board or flat surface to roll the lumpia, a small bowl of water with cornstarch for sealing the lumpia, the piping bag with the lumpia filling, the plate with the wrappers, and a plate or tray to place the finished lumpia in.
- Place a single eggroll wrapper down. Pipe a line of the filling on the bottom edge closest to you. Start rolling the wrapper up and away from you to form a tube-like shape.
- Before reaching the edge, brush the cornstarch water along the top edge to seal the wrapper.
- Repeat until desired number of lumpia is made or until ingredients run out.

- Extra lumpia can be frozen and stored for up to 2 months

Cook

- Prep a high-walled pot with oil to deep fry.
- Heat the oil to medium heat.
- Deep fry the lumpia for 10 minutes until golden brown and the filling is cooked through
- Serve and enjoy! You can eat them plain, with sweet and sour sauce, or sweet chili sauce.