



SWEETIMPLA

TURON KIT



Crispy fried banana rolls wrapped in lumpia wrappers, filled with caramelized saba bananas and sweet jackfruit.

INGREDIENTS:

- 6 pieces bananas saba or plantains, cut in half (lengthwise)
- 1 cup jackfruit ripe, sliced
- 1 1/2 cup sugar
- 12 pieces lumpia wrapper
- 2 cups cooking oil

INSTRUCTIONS:

- Roll the banana on the sugar plate and ensure that the banana is coated with enough sugar
- 6 pieces bananas, 1 1/2 cup sugar
- Place the banana with sugar coating on the lumpia wrapper. Add a slice of ripe jackfruit on top.
- 12 pieces lumpia wrapper, 1 cup jackfruit
- Fold and lock the spring roll wrapper, use water to seal the edge
- In a pan, heat the oil and put-in some sugar. Wait until the brown sugar floats
- 2 cups cooking oil
- Put-in the wrapped banana and fry until the wrapper turns golden brown and the extra sugar sticks on wrapper
- Serve hot as a dessert or snack. Share and Enjoy!