

Ingredient list for Spring Rolls

Ingredients



- 50 pieces lumpia wrapper (TYJ spring roll pastry) medium size

Can be purchased at Superstore, Walmart or TimTom (Asian store in front of Brandon Superstore). If you live in another area of the province, you could check with your grocery store's Asian section or if you have an Asian Store in your town. This is preferred over the eggroll wrapper.

There are usually 3 sizes (sm, med, large), this is the medium.

- 3 cups cooking oil
- Dipping Sauce - sweet chili sauce, sweet and sour sauce or plum sauce.

Filling ingredient

- 1 1/2 lbs ground pork
- 1 onion minced
- 1 carrot cubed/shredded
- 1 1/2 teaspoons garlic powder
- 1/2 teaspoon ground black pepper
- 2 celery stalks, cubed
- 1 1/2 teaspoons salt
- 1 tablespoon sesame oil
- 2 eggs

- 1 cup uncooked shrimp (optional)
- 4 pcs shitake mushrooms, minced (optional)

Spring Rolls

Instructions:

1. Combine all filling ingredients in a bowl. Mix well.
2. Scoop around 1 to 1 1/2 tablespoons of filling and place over a piece of lumpia wrapper. Spread the filling and then fold both sides of the wrapper. Fold the bottom. Brush the beaten egg mixture on the top end of the wrapper. Roll-up until completely wrapped. Perform the same step until all mixture is consumed.
3. Heat oil in a cooking pot. Deep fry lumpia in medium heat until it floats.
4. Remove from the pot. Let excess oil drip. Serve. Share and enjoy.

Airfryer:

Preheat an air fryer to 390 degrees F (198 degrees). Place lumpia rolls in the basket, making sure they are not touching (cook in batches if necessary). Cook for 4 minutes; flip and cook until skins are crispy, about 4 minutes more.