

Indonesian Lumpia – Spring Rolls

<p>Equipment:</p> <p>Scales Measuring cups and spoons Knives Chopping boards Wok Metal strainer Paper towel</p>	<p>Ingredients:</p> <p>(Deep Fry): vegetable oil 20 spring roll wrappers 200 grams chicken mince 250 grams uncooked peeled prawns, finely chopped 200 grams cabbage, finely chopped 100 grams bean sprouts, finely chopped 1 carrot, peeled, finely chopped 3 shallots, thinly sliced 2 green onions, thinly sliced 10 grams fresh ginger, finely chopped 2 cloves garlic, finely chopped 1 tbsp. kecap manis 1 brown onion, thinly sliced 3 garlic cloves, finely chopped 1 tsp. sambal olek 1 egg white, lightly beaten</p>
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What to do:

1. Heat oil in wok over medium heat. Add shallot, ginger & garlic. Stir-fry for around 3 minutes. Add chicken and kecap manis and continue cooking until mince is cooked through – around 3-4 minutes. Season to taste. Transfer to a bowl.
2. Add a little more oil, cabbage, carrot, bean sprouts, spring onion and sambal to the wok. Stir-fry until veg wilts. Add 1 tbsp. water and prawns, cook until cooked around 2 minutes. Return chicken mix to wok, season to taste and heat through, around 2 minutes. Transfer to strainer over bowl and cool completely.
3. Lay wrapper on a work surface. Place 2 tbsp. of filling on one corner and roll to completely enclose filling, folding in sides. Brush edge of wrapper with egg white and seal. Repeat with remaining mixture and wrappers.
4. Heat oil in deep saucepan or deep fryer to 170°C. Deep-fry spring rolls in batches, turning occasionally, until golden and crisp around 3 minutes. Drain on paper towel.
5. Half and serve hot with sauces such as kecap manis, chili sauce and cucumber.