

## Lumpia Recipe

### Ingredients:

250 g shrimps  
1 tablespoon oil  
1 cup water  
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2 cloves garlic, minced  
100 g chicken meat, diced  
½ cup shrimp stock  
500 g yam bean, cut into thin strips  
50 g carrot, cut into thin strips  
1 teaspoon sugar  
1 teaspoon salt  
lettuce, washed and pat dry

### lumpia wrapper:

125 g flour  
350 ml water  
1 egg  
¼ teaspoon salt  
1 teaspoon oil

### lumpia sauce:

3 tablespoons cornflour  
⅓ cup brown sugar  
¼ cup light soy sauce  
1½ cups water  
1 clove garlic, chopped  
1 teaspoon vinegar

### Method:

Shell the shrimps and dice the meat, reserving the shells. Heat the oil in a pan to fry the shrimp shells until aromatic. Add the water and bring to the boil. Lower heat and simmer for about 20 minutes. Strain shrimp stock and set aside. In a clean pan, heat the tablespoon of oil and fry the garlic until aromatic. Add the diced chicken and diced shrimps. Fry for a few seconds before adding the shrimp stock. Bring to a boil. Add yam bean and carrot. Simmer over low heat until the yam bean is tender. Season to taste with sugar, salt and pepper. To serve, place a lumpia wrapper on a plate and lay a lettuce leaf on it. Spoon some of the filling on the lettuce leaf and roll up. Serve with the sauce.

### Lumpia Wrapper:

Mix all the ingredients together into a smooth batter. Grease a griddle or frying pan very lightly. Coat the pan thinly with batter and cook until set. Remove and repeat with the remaining batter, stacking up the crepes as they cook.

### Lumpia Sauce:

Combine all the ingredients in a pan and cook until the mixture is thick. Serve spooned over the lumpia.