

UNMEAT GINILING LUMPIA SHANGHAI

Ingredients

1 pack	Unmeat Giniling, thawed
1 tbsp	kalabasa puree
2 tbsp	bloomed chia seeds
2 tbsp	all purpose flour
2 tbsp	spring onion
1 tsp	salt
½ tbsp	white sugar
½ tsp	ground black pepper

Tapioca flour, cornstarch flour, kamote puree

1 tsp	oil
½ pc	medium carrots, julienned
1 small pc	kamote, julienned
½ cup	Baguio Beans, julienned
½ tsp	salt
¼ tsp	ground black pepper

1 pack	small lumpia wrapper
1-2 cups	oil for frying

Procedures

1. Using a food processor, combine together the Unmeat Giniling, kalabasa puree, bloomed chia seeds, all purpose flour, spring onion, salt, white sugar and ground black pepper. Process the meat until the mixture is of a homogenous texture. Test fry 1 tsp and adjust seasonings as needed.
2. In a saute pan, add oil. Saute the carrots and kamote until they are soft. Season with salt and pepper.
3. On a clean surface, lay down a piece of lumpia wrapper. Add about 1 – 1 ½ tbsp of Unmeat mixture on the bottom of the lumpia wrapper. Add about 1 tbsp of the carrots and kamote mixture. Fold the sides over of the lumpia, then roll from bottom to top. Seal with water. Do this until the Unmeat giniling mixture is all used up.
4. Heat oil in a deep fry pan. Once the oil is hot enough, fry the lumpia pieces, with seam side down. Fry with continuous turning so it browns evenly. Drip dry on paper towels.
5. Serve with dipping sauce of your choice.

Yield: 12 pcs