

Fresh Lumpia (Homemade) - Filipino Spring Rolls Bursting with Flavor

Fresh Lumpia (Homemade) - A Filipino Classic Made from Scratch ??



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2 min

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INGREDIENTS

For the Wrapper:

1 cup all-purpose flour

... cup cornstarch

1 cup water

2 tbsp oil

2 eggs

Salt, to taste

Optional: drop of yellow food coloring

For the Filling:

1 $\frac{1}{2}$ cups shredded chicken breast

$\frac{1}{2}$ cup green beans, sliced

$\frac{1}{2}$ cup carrots, julienned

1 cup sweet potatoes, cubed

1 cup singkamas / turnips / jicama

2 cups cabbage, shredded

1 onion, chopped

3 cloves garlic, minced

$\frac{1}{2}$ cup water

Seasoning granules or bouillon

Fish sauce, salt, and pepper to taste

Cooking oil

For the Sauce:

2 cups water

$\frac{1}{2}$ cup brown sugar

2 tbsp soy sauce

3 cloves garlic, finely grated

Garnish:

Toasted crushed peanuts

Romaine lettuce leaves

DIRECTIONS

1. **Make the Wrapper:** In a bowl, beat the eggs, then mix in water, oil, salt, and optional coloring. Gradually whisk in flour and cornstarch until smooth. Strain to remove lumps.
2. Heat a lightly oiled nonstick pan. Pour in about ... cup of batter, swirling to form a thin crepe. Cook until set, flip briefly to cook the other side, and set aside. Repeat.
3. **Prepare the Filling:** In a pan, fry one head of minced garlic until golden. Set aside.
4. In the same pan, sauté garlic and onion until fragrant. Add shredded chicken and cook until lightly browned. Season with fish sauce and pepper.
5. Add carrots, sauté 2 minutes. Then sweet potatoes, green beans, and water. Simmer for 2 minutes. Add seasoning granules and salt to taste. Stir in singkamas and cabbage. Cook briefly and set aside to cool.
6. **Make the Sauce:** In a saucepan, mix water, sugar, garlic, and cornstarch until smooth. Turn on heat to medium. Add soy sauce and salt. Stir constantly until thick and glossy.
7. **Assemble the Lumpia:** Place a romaine lettuce leaf on each wrapper. Add a spoonful of cooled filling. Roll tightly like a burrito. Place seam-side down.
8. **Serve with Sauce & Toppings:** Spoon sauce over each lumpia. Sprinkle with toasted crushed peanuts and extra fried garlic if desired.

SWAPS & NOTES

Protein Alternatives : Use ground pork, shrimp, or tofu instead of chicken.

Vegetable Flexibility : Feel free to include mung bean sprouts or mushrooms.

Wrapper Hack : In a pinch, use store-bought lumpia or spring roll wrappers (but homemade tastes best!).

Sauce Heat : Add chili flakes or sriracha to the sauce for a little kick. ??? Instructions 1.

TIPS FOR SUCCESS

Let the filling cool before wrapping to avoid soggy wrappers.

Use a nonstick pan for smooth, tear-free wrappers.

Don't overfill -a little goes a long way in keeping the wrap tight and neat.

Toast the peanuts to bring out their nutty aroma. ?

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