

# Starter

## Lumpia

Filipino spring rolls, also know as 'shanghai rolls'

Makes 30

### Ingredients:

1 tablespoon vegetable oil

500g ground pork

2 cloves garlic, crushed

1 onion, finely chopped

1 carrot, grated

2 spring onions, finely chopped

Thinly sliced green cabbage (a large handful)

1 tsp ground black pepper

1 tsp salt

1 tsp soy sauce

30 spring roll wrappers (can use filo pastry instead)

Vegetable oil for frying

### Instructions:

1. Place wok over a high heat, and pour in 1 tablespoon vegetable oil. Cook pork, stirring frequently, until no pink is showing. Remove pork from pan and set aside. Drain grease from pan, leaving a thin coating
2. Cook garlic and onion in the same pan for 2 minutes. Stir in the cooked pork, carrots, spring onions, and cabbage. Season with pepper, salt and soy sauce. Remove from heat, and set aside until cool enough to handle.
3. Place three heaped tablespoons of the filling diagonally near one corner of each wrapper, leaving a 1 ½ inch space at both ends. Fold the side along the length of the filling over the filling, tuck in both ends, and roll neatly. Keep the roll tight as you assemble. Moisten the other side of the wrapper with water to seal the edge.
4. Heat a heavy wok over a medium heat, add oil to 1/2 inch depth, and heat for 5 minutes. Slide 3 or 4 lumpia into the oil. Fry the rolls for 1 to 2 minutes, until all sides are golden brown. Drain on paper towels. Serve immediately.