



Lumpia Filipino Shrimp and Pork Egg Rolls

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

75

Description

The traditional Filipino egg roll is small in size but big on taste. More shrimp can be added to your taste or omitted altogether. They can also be frozen for later consumption. Serve with storebought sweet and sour sauce or spring roll sauce available in Asian grocery stores.

Ingredients

- 1 pound ground pork - 1 cup finely chopped raw shrimp - ½ cup finely chopped onion - ½ cup grated carrots - ¼ cup finely chopped green onions - 3 tablespoons soy sauce - 1 teaspoon salt - ½ teaspoon black pepper - 1 teaspoon monosodium glutamate (MSG) (Optional) - 1 (16 ounce) package spring roll wrappers - 1 egg white
- beaten - 1 quart vegetable oil for frying

Instructions

1. Mix the ground pork
2. shrimp
3. onion
4. carrots
5. green onions
6. soy sauce
7. salt
8. pepper
9. and MSG in a bowl until well combined. Pull a wrapper off the stack
10. and cover the remaining wrappers with a damp cloth. Place the wrapper on a work surface. Place a thin line
11. about the width of your little finger
12. across one side of the wrapper
13. 1/2 inch from the edge of the wrapper. Roll the wrapper tightly around the filling
14. and seal the edges with egg white. Repeat making rolls with the remaining wrappers and filling
15. and cut the rolls into thirds. Heat the oil in a heavy pan or deep fryer to 375 degrees F (190 degrees C).
Deep-fry 3 or 4 lumpia at a time
16. turning once
17. until the rolls float and turn golden brown
18. about 3 minutes. Serve hot.