

# SHRIMP BALL



PT MANUNGGA PERKASA

## Lumpia Skin Ingredients:

• <b>BAKUNG</b> Flour	500 gr
• Salt	5 gr
• Water	450 ml
• Oil	5 gr

## Filling Ingredients :

• Peeled Shrimp	250 gr
• Garlic	3 pieces
• Salt	3 gr
• Flaver Enhancer	5 gr
• Oyster Sauce	1 tbsp
• Sesame Oil	5 gr
• Cornstarch	15 gr



## How to make:

1. Mix the wheat flour, salt, water, and oil until the batter becomes thick.
2. Let it rest for 45 minutes.
3. Using a medium heat, lightly grease a pan and pour in the batter to form thin layers.
4. Once the edges curl up, gently lift the wrapper and place it on a plate.
5. Cut the wrappers into strips.
6. Take 1 tablespoon of the filling and place it on a wrapper strip.
7. Roll it up and deep-fry until golden brown.
8. Remove and drain excess oil.

## Making the Filling:

1. Blend the peeled shrimp, garlic, salt, flavor enhancer, oyster sauce, and sesame oil until smooth.
2. Transfer to a bowl and mix in the cornstarch until well combined.

This recipe yields approximately 30 pieces.

RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED

Cita Rasa Pangan Berkualitas

