

SHRIMP BALL



PT MANUNGGA PERKASA

Lumpia Skin Ingredients:

- **BAKUNG** 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

