



## Ingredients :

• DAHLIA Flour	1000 gr
• Salt	10 gr
• Water	± 900 gr

## Sprinkle Ingredients:

• Instant seasoning powder (flavor of your choice)	As needed
• Oil for Frying	1000 gr



## How to make:

1. Wrapper: Mix all the wrapper ingredients until well combined. Let the mixture rest for at least 2 hours, then shape into lumpia (spring roll) wrappers. Repeat until the batter is finished. Set aside.
2. Take one lumpia wrapper, roll and press it tightly, then seal the edge with water. Repeat until all wrappers are used.
3. Cut the rolled wrappers diagonally using scissors.
4. Heat the oil and fry the cut wrappers until golden brown. Repeat until all are fried.
5. Place the fried wrappers in a container, sprinkle with seasoning powder, close the container, and shake until evenly coated.
6. Kulpi is ready to serve.

**Yield for 1100 grams.**

**RECOMMENDATIONS  
FOR FLOUR THAT  
CAN BE USED**

**Cita Rasa Pangan Berkualitas**

