

Ingredients :

- **DAHLIA** Flour 1000 gr
- Salt 10 gr
- Water ± 900 gr

Filling Ingredients:

- Dried shrimp (ebi), cleaned 100 g
- Oil for Frying 500 ml

Ground Spices :

- Shallots 3 cloves
- Garlic 2 cloves
- Bird's Eye Chili 6 pieces
- Granulated Sugar 1 tsp
- Salt As needed
- Oil for Sautéing As needed



How to make:

1. Wrapper: Mix all wrapper ingredients until well combined. Let the mixture rest for at least 2 hours, then make lumpia (spring roll) wrappers. Repeat until the batter is used up. Set aside.
2. Filling: Sauté the ground spices until fragrant. Add the dried shrimp to the sautéed spices and stir well until slightly dry. Remove from heat.
3. Blend the shrimp mixture until smooth.
4. Cut the lumpia wrappers into 4 parts. Take one piece, fill it with the shrimp filling, roll it up, and seal the edge with a bit of water. Repeat until all wrappers are used.
5. Heat the oil, then fry the spring roll snacks (sumpia) until golden brown. Remove and serve.

Yield: approximately 1250 grams.

**RECOMMENDATIONS
FOR FLOUR THAT
CAN BE USED**

Cita Rasa Pangan Berkualitas

