

Lumpia (Spring roll)

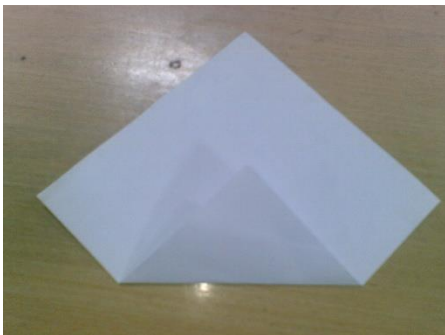


Bahan-bahan (ingredients):

- **5 buah bawang putih** (5 cloves of garlic)
- **1 Kol ukuran kecil** (1 small sized cabbage)
- **3 Wortel ukuran sedang** (3 medium sized carrot)
- **1/2 kg dada ayam cincang** (1/2 kg minced chicken breast)
- **½ sendok teh garam** (1/2 teaspoon of salt)
- **½ sendok teh merica** (1/2 teaspoon of pepper)
- **Minyak sayuran** (vegetable oil)
- **1 butir telur kocok** (1 beaten egg)
- **50 kulit lumpia** (50 spring roll skin)

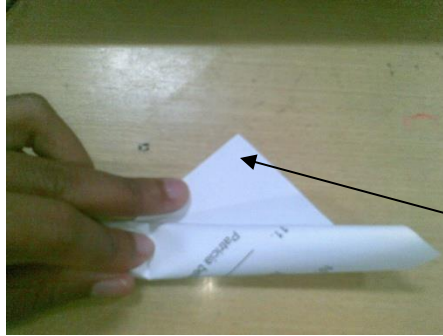
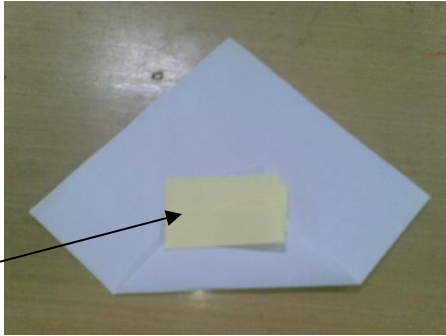
Cara membuat (how to make it):

1. **Potong kecil-kecil bawang putih, kol dan wortel** (finely chop the garlic, cabbage and carrot into small pieces).
2. **Tumis bawang putih dengan 2 sendok makan minyak sayuran sampai harum** (stir fry the garlic with 2 tablespoon of vegetable oil until it's fragrant)
3. **Masukkan kol, wortel dan ayam cincang** (add cabbage, carrot, and minced chicken)
4. **Tambahkan garam dan merica** (add salt and pepper)
5. **Aduk sampai matang** (stir and fry until it's cooked)
6. **Diamkan sampai dingin** (let it cool)
7. **Lipat kulit lumpia ke atas** (fold up the spring roll skin)



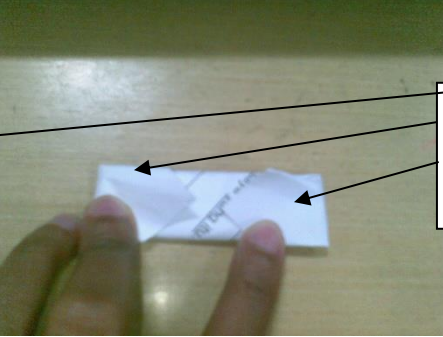
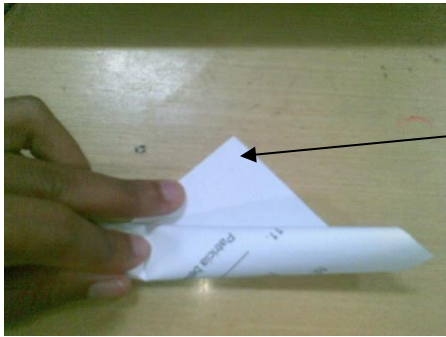
8. **Isi 1 sendok makan adonan dan lipat** (add 1 tablespoon of the mixture and roll)

1 tablespoon
of mixture



Roll to the
top

9. **Oleskan telur sebagai lem** (seal the top and both the edges with beaten egg)



Seal the top and
edges with beaten
egg

10. **Panaskan minyak dan goreng sampai kecoklatan** (heat the oil and deep fry until they are golden brown)
11. **Hidangkan dengan saus pedas manis** (served with the sweet chili sauce)

Selamat makan!