

# **BANANA LUMPIA**

(lewm-pia)

*“This is delicious!! You can only use the Filipino lumpia (springroll) wrapper because it is paper-thin. The next time I make these, I will add some coconut candy with the plantain. How about some vanilla ice-cream on the side? Imagine: hot, crispy, sweet banana, with caramel coconut and vanilla ice-cream.....”*

## **INGREDIENTS / DIRECTIONS**

### Set 1

6 plantains  
1 box of lumpia wrappers

### Set 2

sugar  
small bowl of water

### Set 3

oil for deep frying

**Tools:** *cookie sheet, wax paper, large fry pan, pastry brush*

1. Slice each plantain in half cross wise then length wise, yielding four long slices. Peel the skin off (easiest to cut with the skin on).
2. Separate the lumpia wrappers. These are very delicate, a few may tear.
3. Put ½ t. of sugar 1 inch from the edge of the wrapper nearest to you. Spread the sugar within 2-3 inches, left to right. Place a slice of the plantain on top of the sugar. Sprinkle another ½ t of sugar over the plantain. Fold the edge nearest you over the plantain and wrap burrito style. Before completely wrapping, brush a little bit of water over the open edge to seal.
4. Lay lumpia on a cookie sheet allowing water seal to dry.
5. Store and freeze in a freezer bag layered with wax paper.
6. For best results, deep fry lumpia while it is frozen.

**Recipe from A TASTE OF GUAM by Paula Quinene of PaulaQ.com.**