

RECIPE CARD

BY CHEF *Salvador Cargouia*

FILIPINO FRESH LUMPIA

Filipino Fresh Lumpia, also known as Lumpiang Sariwa, is a light and refreshing Filipino spring roll made with tender sautéed vegetables wrapped in a soft crepe-like wrapper or lettuce leaf. It's topped with a sweet-savory garlic peanut sauce and finished with crushed peanuts and fresh garlic. Unlike fried lumpia, this version is served fresh and warm, making it a healthier, flavorful dish often enjoyed as a snack, appetizer, or light meal. Its balance of crisp vegetables, soft wrapper, and rich sauce makes it both comforting and vibrant.

INGREDIENTS FOR FILLING

- 2 Tbsp oil
- 3 cloves garlic, minced
- 1 small onion, sliced
- 1 cup carrots, julienned
- 1 cup cabbage, shredded
- 1 cup green beans, sliced thin
- 1 cup jicama (singkamas) or bamboo shoots, julienned
- ½ cup tofu or shrimp (optional)
- 2 Tbsp soy sauce
- Salt and pepper to taste

FOR THE WRAPPERS:

*Lumpia fresh wrappers or thin crepes,
Lettuce leaves (optional)*

PROCEDURES ON BACK

PEANUT SAUCE

INGREDIENTS

- 2 Tbsp oil
- 2 cloves garlic, minced
- 2 Tbsp cornstarch dissolved in 1 cup water
- 2 Tbsp soy sauce
- 3 Tbsp sugar (adjust to taste)
- ½ cup peanut butter or ground peanuts

Toppings:

Crushed peanuts

Minced garlic

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PROCEDURES

1. Prepare the filling:

Heat oil in a pan over medium heat.
Sauté garlic and onion until fragrant.
Add tofu or shrimp (if using) and cook briefly.
Add vegetables and soy sauce.
Stir-fry for 3–5 minutes until tender but still crisp.
Season with salt and pepper. Set aside.

2. Make the peanut sauce:

Heat oil and sauté garlic lightly.
Add soy sauce, sugar, and cornstarch mixture. Stir until thickened.
Add peanut butter or ground peanuts. Simmer until smooth.
Set aside.

3. Assemble:

Lay a wrapper flat and place lettuce leaf (optional).
Add about 2–3 spoonfuls of vegetable filling.
Roll gently like a burrito or fold both sides inward.

4. Serve:

Pour peanut sauce over the lumpia.
Sprinkle with crushed peanuts and fresh garlic on top.

† Serving tip

Serve warm with extra sauce on the side.