



## Fruit Roll-Ups Recipe

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<b>Preparation Time</b>	<b>10</b>
<b>Cooking Time</b>	<b>28</b>
<b>Serving Size</b>	<b>6</b>

### Ingredients:

- 1/2 cup cream cheese, softened
- 2 Tbsp sugar, white
- 1 can DEL MONTE Fiesta Fruit Cocktail (432g), drained
- 18 pcs lumpia wrapper
- 2 pcs egg, beaten
- 2 cups breadcrumbs, japanese
- 2 cups oil, for deep-frying

### Preparation:

1. In a mixing bowl, combine cream cheese and sugar. Mix well.
2. Fold in DEL MONTE Fiesta Fruit Cocktail. Set aside.
3. Wrap every tablespoon of cream fruit mixture in lumpia wrapper. Seal edges with beaten eggs. Then dip in eggs and roll in breadcrumbs to coat all sides.
4. Deep-fry until golden brown. Drain on paper towels.

### Chef's Tip

To check if the oil is ready, get a piece of lumpia wrapper. Drop it in the oil. The lumpia wrapper should sizzle right away and turn golden in a few seconds. If it browns too fast, the oil is too hot.

### Lusog Notes

This recipe contains vitamin A which is important for the normal structure and functioning of the skin. It also helps strengthen the immune system.

### Cooking Skills Needed

- Deep Frying
- Mixing

### Cooking Tools

- Measuring Spoon
- Chopping Board
- Pot
- Measuring Cups
- Strainer