



Turon Espesyal Recipe

Preparation Time	10
Cooking Time	45
Serving Size	15

Ingredients:

- 1 can DEL MONTE Fiesta Fruit Cocktail (836g), drained, reserve 3 Tbsp syrup
- 1 Tbsp cornstarch
- 150 g langka, ripe, cut into strips
- 1/2 tsp cinnamon (optional)
- 24 pc lumpia wrapper
- 2 cup oil, for deep-frying

FOR THE SAUCE

- 1 cup all-purpose cream
- 2 Tbsp sugar, brown

Preparation:

1. Combine DEL MONTE Fiesta Fruit Cocktail, cornstarch, ripe langka, cinnamon, and reserved fruit cocktail syrup in a pot. Turn on the heat and cook until thick. Cool.
2. Separate wrappers by 2 pieces. Wrap every 2 tablespoons of fruit mixture by folding the sides of the wrapper sheet over the fruit filling then rolling until the end of the wrapper then seal edges. Deep-fry until golden brown. Drain on paper towels.
3. To make the sauce, heat all-purpose cream and brown sugar over low heat, stirring continuously, then pour over turon.

Chef's Tip

It is recommended to use two pieces of lumpia wrapper because the filling is saucy. Using one lumpia wrapper is not thick enough to keep the sauce inside while keeping the wrapper crispy after frying.

Lusog Notes

This tasty snack is high in vitamin C that helps fight common illnesses and keeps gums healthy. Vitamin C also helps heal wounds faster.

Cooking Skills Needed

- Cutting

Cooking Tools

- Chopping Board