

Popiah – Fresh Spring Roll

Ingredients:

- 20 popiah wrappers
- 1 kilogram yam bean (jicama), peeled and shredded
- 200 grams carrot, peeled and shredded
- 2 shallots, finely chopped
- 4 gloves garlic, chopped
- 2 tablespoons cooking oil
- 1 tablespoon dark soy sauce
- 1 tablespoon sugar
- 1 teaspoon salt
- ½ teaspoon white pepper powder
- 2 cups water

To serve:

- 200 grams small shrimps, cooked (steam or boil) and shells removed
- 3 eggs (beat, fried omelet and thinly sliced)
- 300 grams lettuce (each popiah will have 1 or 2 lettuce leaves)
- ½ cup roasted peanut, grounded
- ½ cup hoisin sauce
- ½ cup chili sauce

Wrap & Eat:

- Prepare filling by heating oil in a wok. Add garlic and shallot, saute until fragrant and color turn golden. Add jicama (yam bean), carrot and saute for around 5 minutes. Stir in dark soy sauce, salt, sugar and pepper powder. Add water and bring to a boil, turn heat down, simmer until all ingredients are cooked and tender, around 20 minutes. Strain (watery fillings might break the popiah skin) and transfer to a bowl and let cool.
- Starts preparing to wrap the popiah by laying a popiah skin flat on a plate or board. Spread some hoisin sauce and chili sauce on popiah skin.
- Place 1 or 2 lettuce leaves on top, then 2 or 3 tablespoons of jicama (yam bean) mixture, 1 or 2 shrimps and a few slices of egg omelet.