Chicken and Ham with Cheese Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 large skinless chicken breasts, de-boned
- 10 pcs. sliced sweet ham, each slice divided into 4 strips
- 1 block quickmelt cheese, sliced into 1/4? strips
- white pepper powder
- salt
- *lumpia*, spring roll wrappers, about 40 pcs.
- 1/2 cup flour
- 2 cups bread crumbs
- cooking oil
- 2 tbsp butter
- 2 tbsp cornstarch
- 1 cup milk

Instructions

Preparing the chicken: Slice chicken breast into thin slices. Place chicken slice in

between waxed kitchen paper and using a kitchen mullet pound the chicken slices to make it thinner. Cut the chicken slices to about 2” X 4”sheets, keep aside. **To Assemble:** In a large plate place one piece of *lumpia* wrapper. Place on top 1 sheet of chicken followed by ham then the cheese strips. Roll *lumpia*wrapper halfway, fold both ends, now fully roll and wet the end of flap with water to seal. Repeat process with the rest and keep aside. **Wrapping batter:** Dilute the flour with water just enough to form a sauce like batter. **Frying:**Heat generous amount of oil in a wok. Now dip each roll in the wrapping batter then roll in the bowl of breadcrumbs until evenly coated. Deep fry at medium to low heat for 2-3 minutes or until it turns to golden brown. **Dipping sauce:**To make the roux heat butter in a pan until it start to smoke, stir in the cornstarch until it forms into a lump. In a separate sauce pan heat the milk until it start to boil. Add in the roux and simmer for 1 to 2 minutes stirring occasionally until sauce thickens. Season with salt and white pepper to taste.