



SOM TUM THAI

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Ingredients:

Red Chilli - to taste 1,2 or 3 (very hot)
Garlic - 4 small garlic cloves
Palm Sugar - 1 tsp
Fish sauce - 1 tbsp
Dried shrimp - 1 tbsp
Lime - 1 juiced
Tomato - half, chopped
Long Beans - 1 cut into 5 or 6 pieces
Carrot - 1 qtr, cut into strips
Green Papaya - handful, shredded
White sugar
Peanuts - 1 tbsp

Cooking Instructions

1. Put chillies and garlic into large mortar
2. Crush, ensure you cover the mortar to prevent chilli juice splashing into your eyes
3. Add palm sugar, mix well
4. Add fish sauce and dried shrimps, mix well
5. Add lime juice, continue to mix
6. Add tomato and long bean
7. Add carrot and papaya and mix together well using spoon and pestle
8. Taste - add sugar to taste
9. Put on plate and garnish with peanuts and slice of lime