



PAPAYA SALAD (SOM TUM) Original recipe by Nong

INGREDIENTS:

3 red thai chillis
1 clove garlic

2 tbsp. unsalted peanut
1 tbsp. dried shrimp
2 long beans cut into 1/8 plus additional whole beans for garnish
3 tbsp. Toparod fish sauce
1 tbsp. coconut or palm sugar
1 tbsp. lime juice
2 tbsp. tamarind juice
5 grape or cherry tomato cut in half
5 cup sliced green papaya

METHOD:

1. Using Laos mortar and pestle, crush chillis and garlic together.
2. Add unsalted peanut, dried shrimp, long beans and season with fish sauce, sugar, lime juice and tamarind juice. Add tomato and sliced papaya. Mix well.
3. Serve garnished with long beans.

Tip: If you don't like it spicy you can put just 1 or 2 chillis and add more sugar

Makes 2 servings