

## Thai Green Papaya Salad Recipe

(*Som Tum*)

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### Note:

These are the recommended amounts required for a meal for **four** people. Please adjust the amounts accordingly for more or less people.

### Ingredients:

- 3 tablespoons Palm Sugar
- 2 tablespoons Fish Sauce
- 8 Bird Eye Chillies
- 4 Cloves of Thai Garlic
- 1 Thai Green Papaya
- 2 tablespoons Small Dried Shrimps
- 10 Green Beans (cut in 1-2 inch segments)
- 8 Cherry Tomatoes (halved)
- 1 Carrot (julienned)
- 2 Limes (cut and ready to juice)
- ¼ cup Roasted Unsalted Peanuts (optional)



**Preparing Time:** 15 to 20 minutes.

### Method:

1. Prepare the ingredients as suggested above. Shred the green papaya with a miracle knife or with a regular cheese grater with large sized holes. Discard any of the green papaya seeds.
2. Traditionally in Thailand green papaya salad is made using a clay mortar, wooden pestle and a spatula. Pound the garlic and chillies to a paste. Add the dried shrimp, peanuts and long beans and pound to bruise. Follow with the green papaya and carrot. Stir well with a spoon/spatula and pound to bruise the vegetables so that they absorb the heat and flavour of the chillies and garlic.
3. Add the lime juice, fish sauce and palm sugar. Stir and pound a bit more to blend the vegetables with the flavourings and seasonings. Then add the tomato pieces, stir and bruise lightly to blend in with the rest of the salad.
4. Transfer to a serving plate and sprinkle with peanuts.

**Vegetarian's Tip:** For a vegetarian option, omit the dried shrimp and substitute soy sauce for fish sauce.