

## RECIPE: Som Tam – Papaya Salad

### Ingredients

1-2 cloves of garlic  
1-2 Thai chillies (depending on how spicy you want it)  
2 tablespoons shelled roasted peanuts  
1 tablespoon fish sauce  
1 tablespoon palm sugar (can also substitute brown sugar)  
1 limes (1 Table Spoon)  
1 tablespoon of dried shrimp (optional)  
1 - 2 small tomatoes (the som tam tomatoes in Thailand are different from regular tomatoes – they are known as sida tomatoes or you can use regular tomatoes that available in your country)  
big handful of green papaya (Grated)  
20 gr Carrots (Grated)

### For Garnishing

Long-beans or green beans  
Green cabbage  
Thai sweet basil

### Preparation

After washing the green papaya, peel off the skin using a carrot peeler (or a knife will do as well). You can then either use a cheese grater to shave the papaya, or you can do it the traditional way and hack at the papaya with your knife until there are numerous vertical cuts, then shave off the top layer into thin slivers, and repeat. I like the traditional method as you get bigger, un-even, pieces of green papaya. Cut enough green papaya to have a worth for this recipe.

Add 1 clove of peeled garlic and 1-3 chillies to the mortar. Pound them for a few seconds until the garlic is crushed and chilies are reduced to small bits. Add 1 tablespoon of palm sugar, 1 tablespoon of fish sauce, and then squeeze the juice from 3/4 lime into the mortar. You can always start with less seasoning and add more to your liking.

Mix and pound the dressing, making sure the palm sugar gets fully dissolved into the liquid.

Add about 1 tablespoon of roasted peanuts (no need to measure, just grab some with your hand), 1 tablespoon of dried shrimp, and then roughly slice in the tomatoes into the mortar.

Pound the mixture for about 30 seconds, lightly breaking up the tomatoes, shrimp, and peanuts. No need to pound too hard. Last step is to toss in a big handful of the green papaya shavings. Mix it all together, doing a combination of using just a spoon and pounding lightly, but no need to pound hard. Make sure the dressing is coating all the green papaya and that the salad is evenly mixed through and through.