



SOM TAM SALAD

SOM TAM, YOUNG PAPAYA, TOMATO,
LIME, TAMARIND, PEANUT (V, GF)

Ingredients

3 cups (250g) green/raw papaya,
shredded / julienne
 ¼ cup (20g) green beans, 2 inch slices
and slit in half
 4 cherry tomatoes, halved (25g)
 1 tbsp (10g) roast peanuts, crushed
 1 garlic clove, peeled and crushed
 1/2 red chilli, sliced (add more to heat
preference)
 Micro greens, for garnish
 1 lime (60g), sliced in cheeks
 ¼ cup (50ml) dressing

Som Tam Dressing (100ml)

1 ½ tbsp (25g) tamarind, seedless
 1/3 cup (85g) palm sugar
 1 tbsp (15g) caster sugar
 ½ cup (125ml) tap water
 ½ tsp (7g) salt
 2 tbsp (15ml) vegan fish sauc

Soak tamarind in a little water overnight, remove the pulp and set aside. Melt palm and caster sugars to pot and over low heat, add tamarind pulp to the melted sugar and cook the pulp for 10 minutes. Add rest of the dressing ingredients and bring it to boil, then simmer for 10 minutes, take it off the heat and let it cool.

Method

- In a Mortar & Pestle pound crushed garlic and sliced red chillies until there are no large chunks
- Combine with the raw papaya, green beans, cherry tomatoes, crushed peanuts and the cooled dressing, pound it well with the pestle
- Plate and garnish with crushed peanuts and micro greens, serve with lime cheek