



Som Tum

(green papaya salad)

Equipment

- Grater
- Scissors
- Chopping boards
- Chef knives
- Mixing bowls

What to do

1. Combine the sugar, fish sauce, lime juice, sesame oil and chilli in a bowl, stirring to dissolve the sugar.
2. Place the remaining ingredients in a separate bowl, crush with the back of a spoon to release the flavours.
3. Pour over the dressing and toss to combine.

Ingredients

- 1 1/2 tbsp brown sugar
- 1 tbsp fish sauce
- 1 tblsp lime juice
- 1 tsp sesame oil
- 1 red chilli, finely chopped
- 1 green papaya, shredded
- A few cherry tomatoes, halved
- A few green beans, trimmed
- 2 tbsp chopped coriander
- 2 tbsp fresh Thai basil leaves, chopped

From The Garden

- green papaya
- lime
- chilli
- Thai basil