



Let's invite Thailand to our table today

With the help of Chef Yao



## Method for Papaya Salad

1. Cut cherry tomato in half and string bean to bite-size
2. Pound papaya lightly using a pestle and mortar
3. Mix all ingredients with some sauce. Sprinkle With the ground peanuts
4. Serve with crunchy cabbage leaves and wild morning glory

## Method for Sauce:

1. Soak tamarind in water for 20 minutes. Knead Tamarind through water and press it through your fingers. Pass it through sieve using back of spoon.
2. Boil fish sauce and palm sugar with tamarind paste. Set aside to cool down
3. Bruise chili and garlic thoroughly and add to sauce

# Green Papaya Salad

## Ingredients

Shred Green Papaya	400g.
Cherry Tomato	80g.
Roasted Peanuts	40g.
String Bean	80g.
Small Dried Shrimps	20 pcs.
Ground Peanuts	40g.

## Sauce

Peeled Tamarind	100g.
Water	250ml
Red Bird Eye Chili	3 pcs.
Green Bird Eye Chili	3 pcs.
Chopped Garlic	4 cloves
Palm Sugar	30ml
Lime Juice	5ml.
Fish Sauce	30ml.