

# GREEN PAPAYA SALAD - TOM SUM

**SERVES 4-6**

## INGREDIENTS

- 2 green papayas, coarsely grated (see note below)
- 4 cloves garlic, finely diced
- 1 large red chili, finely chopped
- ½ teaspoon salt
- Juice of 2 fresh limes
- 3 tablespoons Asian fish sauce
- 1 tablespoon sugar
- 2 ripe firm fleshed tomatoes, diced or you can use cherry tomatoes halved
- 75g roasted peanuts, chopped

**"Traditionally dried prawns will also be added to the dressing which are crushed first in a pestle and mortar with the garlic and chilli - these are available in Asian stores and work really well here so add a handful if you are able to get them"**

## METHOD

Method:

Place the papaya in cold water and leave for half an hour. Drain well and spin to remove excess water.

Put the remaining ingredients, apart from the peanuts and tomatoes, in a blender and process.

Place the papaya and tomato in a serving dish, pour the dressing over and mix well.

Garnish with chopped peanuts and serve.

## TO PREPARE THE PAPAYA

Traditionally the papaya is shredded into long julienne strips for this salad. If you have a food processor that can perform this function use that if not you could try using a julienne stripper (Lakeland sell a really good one - link here)

<https://www.lakeland.co.uk/71654/SharpPeel-Super-Fine-Julienne-Peeler> or follow this guide here on youtube!

<https://www.youtube.com/watch?v=YRV1AZSIUHs>. What ever method you use this is what you are trying to achieve.



RECIPE FROM SHIRLEE @EATSURREY

