

## **SOMTAM POLAMAI**

### **Serving 8**

#### **INGREDIENTS:**

**2 cloves of garlic**

**2 Thai chillies (up to you how many depending on how spicy you want it)**

**4 tablespoons roasted peanuts**

**3 tablespoon fish sauce**

**1 tablespoon palm sugar (can also substitute brown sugar)**

**2 limes**

**2 tomatoes**

**3 big handful of shredded mangoes, carrots, apples**

#### **PREPARATIONS:**

1. *After washing the Fruits and veggies, 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 Fruits and veggies.*
2. *Add cloves of peeled garlic and chillies (or however many you like) to the mortar (krok). Pound them for a few seconds until the garlic is crushed and chilies are reduced to small bits.*
3. *Add palm sugar, fish sauce, and then squeeze the juice from limes into the mortar.*
4. *You can always start with less seasoning and add more to your liking.*
5. *Mix and pound the dressing, making sure the palm sugar gets fully dissolved into the liquid (so no one bites into a chunk of pure palm sugar).*
6. *Add about Half of roasted peanuts (no need to measure, just grab some with your hand), and then roughly slice in the tomatoes into the mortar.*
7. *Pound the mixture for about 30 seconds, lightly breaking up the tomatoes, and peanuts. No need to pound too hard.*
8. *Last step is to toss in a big handful of the Fruit and veggies 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 Fruit and veggies and that the salad is evenly mixed through and through.*