Salads / Laos

Tam mak hoong



Green papaya salad pounded in a mortar. The Lao version, made with fermented fish padaek.

Time 25 min **Servings** 4

What you'll need.

- ☐ 600 g Green papaya — shredded
- ☐ 3 piece Limes
- ☐ 6 piece Bird's eye chillies
- ☐ 100 g Yard-long beans
- ☐ 100 g Thai aubergines — optional
- ☐ 4 tbsp Padaek or fish sauce
- ☐ 4 clove Garlic
- ☐ 150 g Cherry tomatoes
- ☐ 1 tbsp Palm sugar
- ☐ Salt — to taste

Let's make it.

01 Peel the papaya and shred it into long fine strips with a knife or a som tam grater.

02 Pound the garlic and chillies in the mortar into a coarse paste.

03 Add the cut beans and bruise them lightly with the pestle.

04 Add the tomatoes and crush them until their juice runs.

05 Add the padaek, lime juice and palm sugar and mix with the pestle and a spoon.

06 Add the papaya and work the pestle, turning with the spoon, for two minutes, until the fibres soften.

07 Taste and adjust for sourness, salt and heat. Serve with sticky rice.

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