

# How to make Som Tam



## Ingredients and equipment

				
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mortar pestle	pickled fish	palm sugar	fish sauce	gourmet powder
papaya	lime	garlic	chilies	tomatoes

## How to..... Reorder the sentences.

- Seasoning with fish sauce, pickled fish, gourmet powder, tomatoes and lime juice pound it together.
- Second, add garlic and chilies into the mortar and pound for just a minute.
- First, peel papaya and shred it.
- Then, put the shredded papaya into the mortar and pound all ingredients together.
- Finally, serve with some vegetables and rice noodles.
- Add palm sugar, gently pound until it has melted.

Name.....