

How to make Som Tam

Ingredients and equipment



				
				
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.....