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## CARROT SOM TAM

Serves 4

### INGREDIENTS

1 large red chilli (or bird's eye chillies to taste), seeds removed and roughly chopped

2 cloves garlic, peeled

1 tbsp dried shrimp

1 tbsp palm sugar

1 tsp white sugar

Juice of 1-2 limes

1 tbsp fish sauce

3 snake beans (or 6 green beans), trimmed and cut into 5cm lengths

8 cherry tomatoes, halved

4-5 large carrots, finely shredded

¼ cup roasted peanuts

### METHOD

1. Place the chilli and garlic in a mortar and pound with a pestle until broken into small pieces. Add the dried shrimp, palm sugar, white sugar and lime juice. Pound to combine and taste, adjusting the balance of sweetness and sourness. Add the fish sauce, snake beans and tomatoes and pound to combine and bruise the beans and tomatoes.
2. Combine with the shredded carrots and massage the dressing and carrots together. Toss through the peanuts and serve.

