

# Soft Shell Crab Som Tum

Servings: 3-4    Prep time: 10-15 min    Cook time: 20 min



## INGREDIENTS

### Main Ingredients

- 1 green papaya (shredded)
- 1 small carrot (julienne)
- 2 soft shell crabs
- 3 cherry tomatoes
- 2 snake beans (cut in to 1 inch pieces and blanched)
- 1 tsp dried shrimps
- Plain flour

### For Dressing

- 5g baked cashew nuts (crushed)
- 3 Birdseye chillis (sliced)
- 3 cloves garlic (minced)
- 2 tbsp lime juice
- 1 tbsp tamarind juice
- 2 tbsp palm sugar
- 2 tbsp fish sauce

## DIRECTIONS

### To Prep

- In a mixing bowl, combine the fish sauce, palm sugar, tamarind juice and lime juice and mix until the sugar has dissolved.
- Using a pestle and mortar, mash the chilli, garlic and shrimps together until the shrimps break in to smaller pieces. Add them in to the mixing bowl and mix well.
- In a large mixing bowl, combine the snake beans, shredded papaya, tomatoes, carrots and dressing together. Mix well before adding in the dressing and then mixing again.
- In another bowl, pour enough flour to coat the crabs. Season the flour and mix well before coating the crabs and setting aside.

### To Cook

- Heat enough oil to fry the crabs with in a pot over a medium-high heat. Cook the crabs until they are golden and crunchy.
- When the crabs have cooked, remove them from the oil and let drain over paper towels.

### To Serve

- Plate the salad and place the deep fried crabs above it. Garnish with more crushed cashew nuts and more chilli.