Pomelo salad (Yam som Oo)

NIBBLEDISH CONTRIBUTOR

Ingredients

1 tbsp - thinly sliced garlic , gently fried for a couple of minutes

1 tbsp - thinly sliced shallots , gently fried for a couple of minutes

2 tbsp - roasted grated coconut

150g - Pomelo segments, skinned and broken up finely

Handful of cooked shrimps

1 tsp - Red chillies , chopped

1 tbsp - chopped ,roasted peanuts

2 tbsp - coriander leaves shredded

Sauce ingredients

125ml - coconut milk

2 tsp - Palm sugar ,grated

1 tbsp - fish sauce

2 tbsp - Lime juice

2 tsp - Roast chilli jam/paste

Instructions

Oh wow wow wow....this is the one, my fave thai dish.

Hunt out a pomelo and dont even bother making this dish if you cant find one...theres no substitute in my eyes.

To make the sauce , combine all the sauce ingredients in a pan and bring to the boil, allow to simmer for 10 mins then set aside to cool.

Mix all the other ingredients together in a bowl.Then add the sauce , tbsp spoon by tbsp spoon until you have the consistency and taste you prefer.

I served the salad in a hollowed out pomelo half and also tried it as a starter in a large diamond shaped piece of pomelo....looked great but a nice white or glass bowl is fine.