Thai Tiger Prawn and Mango Salad

Ingredients - Pg 1

Lebanese Cucumber (turn into ribbons) - 1
Large Semi Ripe Mango (turn into ribbons) - 1
Mint Leaves - Handful
Lime (Zest and Juice) - 1
Spring onion (slice into julienne) thin strips - 2
Chilli large (de seeded and diced fine) - 1
Coriander Leaves - Handful
Fried Shallots - Handful
Unsalted peanuts (toasted and crushed) - 40 gm
Salt and Pepper - to taste

For the Prawn
Marinade and Preparation

Medium Large Tiger Prawns - 7
Chilli Jam - 2 tbsp (Buy ready-made)
Sesame Oil - 1 tbsp
Lime Juice - 2 tbsp
Thai Tiger Prawn and Mango Salad

**Ingredients - Pg 2**

*Nam Jim Dressing*
- Large Red Chilli (finely chopped) - 1
- Small French Shallot (finely chopped) - 1
- Garlic Cloves (finely chopped) - 2
- Coriander Roots (thinly sliced) - 1 tbsp (optional)
- Grated Palm Sugar - 2 tbsp
- Fish Sauce - 2 tbsp
- Juice of Half a Lime

*Garnish*
- Baby Radish (sliced) - 5
- Baby Sorrel - 5 leaves
- Basil Leaves Whole - 5