



KAENG SOM - A PERENNIAL FAVOURITE

Chef Bow, culinary mastermind at Karma Apsara in Koh Samui, returns with what she describes as her all time favourite dish - a generational comfort food that Southern Thais find hard to resist... we think you will too!

Kaeng Som is a spicy and sour fish soup, popular in many parts of SouthEast Asia and especially among Koh Samui locals. This soup is characterised by its sour taste, which comes from the tamarind used in the curry paste, called Nam Phrik Kaeng Som. Nam Phrik Kaeng Som is made with tamarind paste, dry red chillies, turmeric, lemongrass, garlic and shallots. This recipe is specific from the Southern provinces, it has a yellow colour and it can be very spicy, sour and salty. All ingredients are pounded with a mortar and pestle. The curry paste is mixed with water in a saucepan, left to simmer for 10 minutes and then Chef Bow adds tamarind, lime juice, shrimp paste, palm sugar and a pinch of salt, creating the perfect balance for a sour, intense and spicy dish. Mackerel or white snapper is added and cooked to perfection. Served with steamed Jasmine rice.

Ingredients

Nam phrik Kaeng Som:

- 1 Tbsp tamarind paste
- Dry red chillies
- Turmeric
- Lemongrass
- Garlic
- Shallots
- Tamarind
- Lime Juice
- Shrimp paste
- Palm sugar
- Salt
- Freshly caught local fish. White Snapper or Mackerel.