

Malague Cooks

# Cheesy Creamy Tomyam Crab Dip



## What You'll Need

- 1 can of real crab meat (the real ones are better for this)
- $\frac{1}{2}$  a block of cream cheese
- 3 tbsp mayo
- 2 tbsp sweet Thai chilli sauce
- 1 tbsp tomyam paste
- 1 tbsp fish sauce
- Juice of 1 lime
- 1 tsp salt
- 1 tbsp sugar
- 1 lemongrass (white part only, sliced thinly)
- 2 shallots (sliced thinly)
- 6 kaffir lime leaves (chiffonade)
- $\frac{1}{4}$  cup chopped coriander leaves
- $\frac{1}{4}$  cup chopped spring onions
- 3 chilli padi (sliced)
- 2 cups of shredded cheese (I used a mixture of cheddar and mozzarella)
- \*More cheese for toppings

Mix all the ingredients into a bowl and transfer to a baking dish. Top with more cheese.  
Bake at 190deg for 25 minutes, Enjoy with fried wonton chips.