**Pla Ta Pien**

**Supplies**
1. a long papaya, green or half-ripe
2. a fruit carving knife
3. a paring knife

**Instructions**
1. Peel the papaya and cut it in half along the length. Slice the papaya into long thin strips. Each strip has the width of approximately 0.8-1 centimeter. Use 2 strips to make a Pla Ta Pien (Silver Barb fish). Curl a strip around 3 fingers twice to make two circles. One circle is beside the other.
2. Take another strip of papaya and fold it in half to make a loop. Put the loop through the first circle and around the second circle of the first papaya strip.
3. Take an end piece of the loop and put it through the second circle. Flip the pattern bottom-side up and fold the other strip end over the right side and put it through the loop. Pull slowly each strip to make the pattern tight. The pattern will look like a fish with two fins and two tails.
4. Cut each end of the strips into 2 sharp tips to make fins and tail.

**Suggestions**
Once finished, soak the papaya fish in cold water for 5 minutes to refresh it.
Fancy Chili Dip  For instruction, See p.32

Fancy Allamanda Bowl  For instruction, See p.31