

## **Budu**



### **Ingredients**

1. 500 grams fresh seaweed
2. 10 *bilimbe* (a local fruit), quartered
3. 5 Chinese onions, halved
4. 100 milliliters tamarind juice
5. 10 hot chilies, halved (modify number of chilies according to desired spiciness)
6. Salt, to taste

### **Method**

1. Soak seaweed in boiling water for 5 minutes to get rid of the fishy smell. Drain and then rinse in hot water.
2. Combine with other ingredients and serve.