

INSIGHT

WTC COMMUNITY WEEKLY

What's New:

Lebaran recipe



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#LengkapCepatBantanya

RESEP OPOR AYAM LEBARAN

BAHAN-BAHAN:
1 ekor ayam, santan kental 1 liter
santan encer 1 liter, 5 gram ketumbar
5 gram jinten, 6 siung bawang merah
3 siung bawang putih
2 lembar daun salam, sejati lengkuas
6 butir kemiri, 1 batang serai

CARA MEMBUAT:
Ayam dibersihkan dan dipotong menjadi delapan bagian
Bawang putih, bawang merah dihaluskan dan ditumbuk bersama daun salam
Masukkan potongan-potongan daging ayam ke dalam panci yang telah ada bumbu halus. Setelah tercium aromanya, masukkan santan encer
Diamkan selama 3 menit masukkan santan kental dan bubuhi garam serta lada secukupnya. Tunggu sampai santan matang dan siap disajikan untuk keluarga

SUMBER: MMC Portal Indonesia | NASKAH: Dyah Ratna | INFOGRAFIS: Bai Alrasyid

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Share your favourite
Lebaran dish recipes and
tag us on Instagram
@wtc.jakarta!



Eid Mubarak

We are two days away from the most significant Muslim festival in the Islamic calendar, *Idul Fitri*.

After a month of fasting and self-reflection, now is the time to celebrate and rejoice. Starting with *bedug* drums at sunset to mark the last iftar, street celebrations, parades and fireworks are big attractions known as *takbiran*.

The following morning will begin with Eid prayer. Then, men, women and children would typically dress in new clothes and visit their neighbours' houses for *halal bi halal* and giving out money for kids while traditional customary Ramadan foods such as ketupat, opor ayam and ketupat are served.

In the light of the broad range of practices, Idul Fitri intertwines common practical realities of life with empowering spiritual wisdom and practices. As such, *zakat al-fitr* to the needy, visiting graves of ancestors and asking forgiveness from the elders are insightful and inspiring.

Ramadan reminds us to be grateful, to forgive and seek forgiveness. And so, with that, *mohon maaf lahir dan bathin* and to those celebrating, we wish you a safe journey and *taqabbalallahu minna wa minkum taqabbal ya karim*.

Yours truly,
the community editor