



Eid around THE WORLD

As the Holy Month of Ramadan draws to a close, the Muslim world prepares for feasts to celebrate Eid al-Fitr

- 1 It's no surprise to learn that as the world's most populous Muslim nation, **Indonesia** has a huge selection of delicious dishes when Eid comes round each year. While there are many you'd find in neighbouring countries (such as *rendang* in **Malaysia**), no Indonesian Eid celebration would be complete without *ketupat*, diamond shaped packets made out of palm leaves that contains steamed glutinous rice.
- 2 *Manti*, or stuffed dumplings make the base for many Eid feasts in **Russia** and are not unlike Italian ravioli or Japanese *gyoza*. The pasta parcels are packed with whatever your favourite filling happens to be. Traditionalists often opt for spiced lamb.
- 3 Across the Levant, Eid traditions vary from country to country. However, whether you're in **Egypt, Palestine, Syria, Iraq, or Lebanon**, you can expect to find incredibly moreish cookies. The name varies (in Lebanon and Syria they're known as *mamoul*, and *kahk* in Egypt) as do the ingredients, so expect to find pine nuts, or walnuts, or almonds, or even dates giving them their irresistible flavour.
- 4 One almost uniform trait across the Muslim world is that Eid should be marked with sweet treats. There are no prizes for guessing which form they take in **Turkey**. Though exported largely with the rosewater flavour, *lokum*, known more commonly as Turkish Delight, come in myriad flavours such as pistachio, coconut, hazelnut and walnut.
- 5 Tagine is most commonly associated with **Morocco**, where it's eaten throughout the year. However, these slow-cooked stews are found throughout North Africa, and never more so than during Eid celebrations. Over these holy days it's especially popular as the meat – likely lamb or goat – has probably been slaughtered just that morning.
- 6 There's plenty of divergence across South Asia's Muslim population, but whether you're in **Pakistan, India, Bangladesh, or Sri Lanka**, when it comes to Eid you're almost certainly going to come across *sheer kurma*. The English translation tells you almost everything you need to know: milk with dates. What that doesn't explain, however, is that this dessert also features vermicelli, making a sort of deliciously sweet soup. Depending on where you are, it's then boosted with pistachios, raisins, or almonds. Meanwhile in **Afghanistan**, *bolani* is enjoyed as a celebratory meal during the daylight hours of Eid. It consists of thin, crusty bread which contains a vegetable filling such as lentils and potato (think an Arabic-style calzone) and it's served with yoghurt.
- 7 *Aseeda* is a popular dish that's enjoyed on special occasions in many North African countries, especially during Eid in **Sudan**. It is a kind of porridge, that is usually eaten by hand, without the use of utensils and although there are a few different varieties, Sudanese Muslims accompany theirs with a savoury tomato-based sauce.