

Fuzhou red rice wine (~400ml, 48-50 days)

Recipe from <https://www.youtube.com/watch?v=IgXFTNbW2Vs>

For the prep

250g glutinous rice cooked in 400-450ml water (~1.6 litres hot water for 1kg rice)
25g red fermented rice/dried yeast (紅糰米)
10g dry yeast ball

Large sealable jar (~750ml capacity)
Disposable plastic gloves

Cook the glutinous rice (in a rice cooker as normal) and completely cool, it's easiest to do this the night before and refridgerate it.

Sterilise the jar with boiling water and air-dry.

Break down the yeast ball, and blitz along with the red rice in a mixer.

Spread the glutinous rice onto a sterilised tray or in a sterilised mixing bowl, and sprinkle about a third of the yeast mixture evenly on top.

Wearing clean gloves, mix well together into a dough, sprinkling over the rest of the mixture in a couple of batches.

Add to the jar in chunks, pressing down with a sterilised ladle.

For the fermentation

Mostly-close the jar leaving an air-gap, and leave it unsealed for 7-10 days: after 2 days press down and mix with a sterilised ladle, and again at the 5-day and 8-day marks after preparation. If a white growth appears on the top in this first 10 days, scrape it off before mixing.

After the third mix, seal the jar and leave it for 40 days, or longer in winter. The jar should be kept out of direct sunlight but in cool/ambient rather than cold conditions.

When it is ready, you can optionally strain the mixture to leave the wine only, or cook with it as-is.