

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 450-500ml 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 (min. 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 refrigerate 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 until it's a coarse powder – fewer large grains is better, as it helps to mix it through the rice evenly.

In the rice cooker break up the cold cooked rice a bit, and then 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. (You can transfer the rice onto a sterilised tray for this step if you prefer.)

Add the rice to the jar in chunks, pressing down with a sterilised spoon to leave space at the top of the jar.

For the fermentation

Mostly-close the jar leaving a small gap for gases to escape, cover loosely with a clean food bag, and leave it unsealed for 7-10 days. Check it every half day or so to make sure gas bubbles haven't pushed the mixture to the top of the jar.

If it has, or else after 2 days, press down and mix with a sterilised spoon, and again at roughly the 5-day and 8 to 10-day marks after preparation. (Leave it for longer if it looks like there is still a lot of gas being created – plenty of small bubbles coming up.)

If a white growth appears on the top in this first 10 days, scrape it off (including the surrounding mixture) before mixing.

After the third mix, seal the jar and leave it for 40-45 days (a bit longer in winter if cooler). The jar should be kept out of direct sunlight but in ambient rather than cold conditions.

When it is ready, you can optionally strain the mixture to leave the wine only (or with a bit of the fermented rice), or cook with it as-is.