

# Congee Pirinç Lapas?

Authentic Chinese congee recipe with rice cooked to creamy perfection. Easy homemade rice porridge perfect for breakfast, lunch or dinner.

10	25	35	4	Easy
HAZIRLIK DK	PIRME DK	TOPLAM DK	PORSİYON	ZORLUK

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## Malzemeler

- 1 cup rice
- 9 cup water
- 1 pinch salt
- 1 scallion
- 1 pcs fresh root ginger

## Yapılışı

- Prepare the rice**

Place 1 cup of rice in a fine-mesh strainer and rinse under cold running water, gently stirring with your fingers, until the water runs completely clear, about 2-3 minutes.
- Pour 9 cups of water into a large, heavy-bottomed pot and bring to a rolling boil over medium-high heat, about 8-10 minutes.**
- Cook the congee**

Add the rinsed rice to the boiling water and stir immediately to prevent the grains from sticking to the bottom.
- When the mixture returns to a boil, reduce heat to low and simmer uncovered for 25-30 minutes, stirring every 5 minutes to prevent sticking and ensure the rice breaks down evenly.**
- Continue cooking until the rice has completely broken down into a creamy, porridge-like consistency that coats the back of a spoon - the mixture should be smooth with no visible whole grains remaining.**
- Season and serve**

Remove from heat and stir in 1 pinch of salt, tasting and adjusting seasoning as needed.
- Ladle the hot congee into bowls and top each serving with thinly sliced scallions and minced ginger if desired.**

## Notlar

Use a 1:8 ratio of rice to liquid for medium-thick congee, or adjust to 1:10 for thinner consistency. The ratio determines the final texture of your porridge.

Rinse rice thoroughly before cooking to remove excess starch, which helps prevent the congee from becoming overly gluey.

Stir the congee frequently during the first 30 minutes to prevent sticking and ensure even cooking throughout.

Add salt only at the end of cooking to prevent the rice from becoming tough during the long simmering process.

For richer flavor, use homemade chicken or vegetable stock instead of plain water, but choose low-sodium options to control saltiness.

Partially freeze rice for 2-3 hours before cooking to help break down the grains faster and achieve creamy texture more quickly.

Cook proteins separately and add them during the last few minutes of cooking to prevent overcooking and maintain better texture.

Serve congee immediately for the best consistency, as it continues to thicken as it cools and sits.