



Fish and Ginger Congee

NIBBLEDISH CONTRIBUTOR

Ingredients

For 4 small bowls:

- 200g rice, uncooked, washed rice
- 2 litres water
- 200g white fish, chopped
- 2 small spring onions, chopped
- 1 tbsp soy sauce
- 2 tsp grated ginger
- Handful of coriander, roughly torn.

- Some salt and pepper

This makes a thick congee (the way I prefer it!) with a water-rice ratio of 8:1, but if you prefer it to be thinner, add an extra 500ml water.

Instructions

1. If you can, leave the rice to soak in the water overnight.
2. When ready to cook, gently bring the rice to the boil.
3. Turn down the rice, mix in the soy sauce and ginger, and leave to simmer for 1-1.5 hours until it thickens, stirring occasionally. Season to taste.
4. Meanwhile poach the fish in slightly salted water.
5. In the last 10 minutes, mix in the fish and spring onion into the rice.
6. When serving, stir in some fresh coriander.
