

Nurungji (Scorched Rice)

★ 5.0 • Korean

INGREDIENTS

- Fresh or day-old cooked short- or medium-grain or sticky white rice

STEPS

1. Add enough fresh or day-old cooked white rice to fill a dry nonstick skillet, packing it down into a layer about ½-inch tall. Drizzle 1 tablespoon water evenly over the rice. Cook over medium-low, undisturbed, until the bottom of the rice is nicely browned and releases on its own, 15 to 20 minutes.
2. When you shake the pan, the rice “pancake” should slide around as one entity, smelling toasty and fragrant. Then, either with a big spatula or a confident toss of the pan, flip the pancake to lightly crisp the other side, about 5 minutes. The longer you toast the rice, the drier the inside will get and the crunchier the crust will be.

Source: <https://cooking.nytimes.com/recipes/1027172-nurungji-scorched-rice>