KitchenBooQ

Baekseolgi (Steamed White Rice Cake)

Serves: 12 | Cooking Time 1 hour 30 minutes | Level: Easy



INGREDIENTS

2 cups (250 g) glutinous rice flour (chapssal-garu)
1/2 cup (100 g) granulated sugar
3/4 cup (180 ml) warm water
1 pinch fine salt
2 tbsp (15 g) cornstarch or regular rice flour, for dusting

Notes
Cool completely before refrigerating in an airtight container within two hours of cooking. Keeps in the fridge for up to five days or frozen for one month. Bring to room temperature before serving for best texture. The dough should feel like coarse sand before steaming; if it is too dry, add water by the teaspoon, and if too wet, sprinkle in a little extra flour.

PREPARATION

1. Dissolve the sugar in the warm water by stirring until completely clear.

2. Pour the sweetened water gradually into the glutinous rice flour while mixing with chopsticks or a fork until the mixture resembles wet sand and clumps together when pressed between your fingers.

3. Lightly grease a small loaf pan or similar steaming vessel, then transfer the dough inside. Press it down firmly and evenly to remove air pockets.

4. Place the pan in a steamer over medium-high heat and cover tightly. Steam for forty-five minutes without lifting the lid to ensure the cake sets properly.

5. Carefully remove the steamer from heat and let the rice cake cool completely in the pan at room temperature until firm enough to handle, about one hour.

6. Dust a cutting board lightly with cornstarch or rice flour, invert the cooled cake onto it, then slice into even pieces using a sharp knife that has been dusted with starch to prevent sticking. Serve immediately or store as noted.