

Tteokbokki Korean Spicy Rice Cakes

Oscar · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

It is made with rice cakes garaetteok cylindershaped rice cake fish cakes boiled egg and seasoned with chile paste The rice cakes are chewy and tender It looks super spicy and originally it is But you can control the amount of chile paste You might be able to find it easily at food vendors on the street of Korea There are always delicious dukbokki boiling and ready to go Garnish with sesame seeds if you like

Ingredients

- - 3 cups water - 2 dried anchovies
- or more to taste - 3 tablespoons chile paste - 2 tablespoons white sugar - 1 tablespoon soy sauce - 1 tablespoon corn syrup - 2 Korean fish cakes
- sliced - $\frac{1}{2}$ onion
- thickly sliced - 1 spring onion
- thickly sliced

Instructions

1. Combine water and anchovies in a saucepan and bring to a boil. Cook for 10 minutes. Remove anchovies. Combine chile paste
2. sugar
3. soy sauce
4. and corn syrup in a bowl to make the sauce. Add rice cakes and onion to the anchovy water in the saucepan. Add sauce. Bring to a boil and cook for 5 minutes
5. stirring occasionally. Add spring onion and boil 3 minutes more. Cook's Notes: It's quite spicy. So check the taste when you add the sauce so that you can control the amount of heat. If you use frozen rice cakes
6. just defrost them in the microwave for 30 seconds. Don't boil the rice cakes for too long
7. otherwise they will be mushy.