

ROSE TTEOKBOKKI W/O GOCHUJANG

by shivangi pithisaria



Chewy rice cakes in a spicy, creamy and super flavourful cheesy sauce. This recipe is my take on Korean Rose Tteokbokki, but without the traditional gochujang. Even in its absence, the dish is still packed with umami flavour (thanks to shiitake mushrooms in the sauce - yes!). You're going to absolutely love this recipe.

Serving: 2

Prep Time: 15 minutes

Cook Time: 10 minutes

Ingredients:

Rice cakes:

- 15 - 20 pieces of my homemade rice cakes

Sauce:

- 5 dried red chillies
- 11 cloves of garlic
- 1 tsp brown sugar
- salt to taste
- 1 dried shiitake mushroom, optional
- 1 cup hot water, enough to cover the aromatics
- 1 tbsp dark soy sauce
- 1 tbsp vinegar
- 2 tbsp tomato ketchup
- 1 tbsp toasted sesame oil
- 2 tbsp heavy cream
- mozzarella cheese, optional

Directions:

- **Prepare Aromatics:** Soak dried red chilies, garlic, brown sugar and shiitake mushroom (if using) in hot water for 10 minutes.
- **Blend Sauce:** Transfer soaked ingredients and soaking liquid to a blender. Add dark soy sauce, vinegar, tomato ketchup and toasted sesame oil. Blend until smooth.
- **Cook Sauce:** Pour the blended mixture into a hot pan. Bring to a boil to thicken slightly.
- **Add Rice Cakes:** Add frozen rice cakes directly to the sauce. Cover and cook until rice cakes are tender and the sauce has thickened.
- **Finish with Cream:** Reduce heat to low. Stir in heavy cream until fully incorporated.
- **Optional Cheese Topping:** Top with mozzarella cheese. Allow it to melt before serving.
- **Serve:** Garnish with sesame seeds and serve hot.