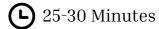
Rosé Tteokbokki

Creamy spicy rice cake







Ingredients

- · 2 serving of rice or wheat cakes
- · 500 ml of milk or heavy cream
- · 2-3 slices of fish cake
- · 2 soft or hard boiled eggs
- Your choice of sausage or bacon sliced
- 1 onion sliced
- · 2 tablespoons of spicy gochujang
- · Chilli flakes

Directions

- 1. In a large pan, turn the heat to medium-high then pour some oil. After the oil is hot, sauté the sausage or bacon to remove the excess fat.
- 2. Next, add the onions and saute till soft.
- 3. Then pour around 100 ml of water and add the gochujang and chili flakes, stir well and let it simmer for 1-2 min.
- 4. Add in your rice cakes, milk or heavy cream, and fish cakes.
- 5. Turn the heat to low and let it simmer until the soup is thick and ready to serve.
- 6. Finally, serve on a plate with a hard boiled egg (optional) and sprinkle with chives or chopped parsley for decoration