

Rosé Tteokbokki



Creamy spicy rice cake



2 Servings

🕒 25-30 Minutes

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