

Tteokbokki (Spicy Rice Cakes)

Authentic Korean tteokbokki recipe with chewy rice cakes in spicy gochujang sauce. Learn to make this popular Korean street food at home.

10 min

PREP

50 min

COOK

1h

TOTAL

2

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup rice
- 4 cup water
- 2 tsp rice vinegar
- 2 anchovy
- 2 scallion
- 2 clove garlic
- 1 tbsp granulated sugar
- 1 tbsp soy sauce
- 1 tsp roasted sesame oil
- 1 cabbage
- 1 tbsp chili flakes
- 1 tbsp sesame

Instructions

1 Make anchovy stock

Combine 2 dried anchovies with 4 cups water in a medium pot. Bring to a boil over high heat, then reduce to medium-low and simmer for 15 minutes until the stock is fragrant and lightly colored.

2 Remove and discard the anchovies, straining the stock through a fine-mesh sieve. Keep the stock warm over low heat.

3 Prepare the sauce

Whisk together 1 tablespoon gochujang, 1 tablespoon soy sauce, and 1 teaspoon sugar in a small bowl until

smooth and well combined.

4 **Cook the tteokbokki**

Add 1 cup rice cakes to the warm anchovy stock and bring to a boil over medium-high heat. Cook for 3-4 minutes until the rice cakes begin to soften and float to the surface.

5 Add 2 cloves minced garlic and the prepared gochujang sauce to the pot. Stir gently to coat the rice cakes evenly with the sauce.

6 Reduce heat to medium-low and simmer for 8-10 minutes, stirring occasionally, until the sauce thickens and the rice cakes are tender and chewy. The liquid should reduce by about half.

7 **Finish and serve**

Remove from heat and stir in 1 tablespoon sesame oil until well distributed. The sauce should be glossy and cling to the rice cakes.

8 Transfer to serving bowls and serve immediately while hot. The tteokbokki should be spicy, sweet, and have a satisfying chewy texture.

Tips

Soak frozen rice cakes in warm water for 10 minutes before cooking to ensure even heating and prevent them from sticking together.

Make anchovy stock ahead of time and store it in the refrigerator for up to a week, or freeze in ice cube trays for convenient portions.

Adjust the spice level gradually by starting with less gochujang and adding more to taste - you can always add heat but can't take it away.

Don't overcook the rice cakes as they can become mushy; they should remain chewy with a slight bite in the center.

Add a splash of corn syrup or honey along with sugar for a glossier, more authentic-looking sauce.

Stir gently and frequently during the final cooking stage to prevent rice cakes from sticking to the bottom of the pan.

For extra flavor, add a small piece of kombu (kelp) to your anchovy stock while simmering, then remove it before using.

Garnish with toasted sesame seeds and extra chopped scallions just before serving for the best presentation and fresh flavor.