

Tteokbokki (Baharatlı? Piriç Patla??)

Authentic Korean Tteokbokki recipe with chewy rice cakes in spicy gochujang sauce. Easy homemade street food that's ready in 30 minutes!

10 min

HAZIRLIK

50 min

PIRME

1h

TOPLAM

2

PORSİYON

Easy

ZORLUK

Tteokbokki (Baharatlı? Piriç Patla??)

Malzemeler

- 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

Yapılı???

1 Make the anchovy stock

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

2 Strain the stock through a fine-mesh sieve and discard the anchovies. Reserve 2 cups of the hot stock for cooking and set aside.

3 Prepare ingredients

Mince 2 cloves garlic and slice the onion thinly. If using hard rice cakes, soak them in warm water for 5 minutes to soften slightly, then drain.

4 Make the sauce

Whisk together 1 tablespoon gochujang, 1 tablespoon soy sauce, and 1 teaspoon sugar in a small bowl until smooth. Add 2 tablespoons of the warm anchovy stock and whisk until well combined.

5 Start cooking

Heat 1 tablespoon oil in a large skillet or shallow saucepan over medium heat. Add minced garlic and sliced onion, cooking for 2-3 minutes until fragrant and the onion begins to soften.

- 6 Pour in 2 cups of the anchovy stock and bring to a boil over medium-high heat. Add the rice cakes and cook for 3-4 minutes, stirring gently to prevent sticking.
- 7 Add the prepared sauce mixture to the pan and stir gently to coat all ingredients. Reduce heat to medium-low and simmer for 5-8 minutes, stirring occasionally, until the sauce thickens and coats the rice cakes.
- 8 **Finish and serve**
Remove from heat and drizzle with 1 tablespoon sesame oil. Stir gently to combine and serve immediately while hot, garnished with sliced green onions if desired.

?puçlar?

Soak dried anchovies in cold water for 10 minutes before making stock to remove excess saltiness and create a cleaner flavor.

Don't skip the anchovy stock - it provides the authentic umami base that makes restaurant-style tteokbokki so delicious.

Add vegetables like cabbage and onions at different times based on their cooking requirements to maintain proper texture.

Keep the sauce at a gentle simmer to prevent the rice cakes from breaking apart or becoming mushy.

Taste and adjust the sauce as it reduces - you may need to add more gochujang, soy sauce, or sugar to maintain balance.

If rice cakes stick together, separate them gently with chopsticks while they're cooking in the sauce.

Garnish with sesame seeds and chopped green onions just before serving for added flavor and visual appeal.

For extra richness, stir in a tablespoon of butter or a soft-boiled egg during the last minute of cooking.