KitchenBooQ

Carbonara Tteokbokki (Creamy Rice Cakes)

Serves: 4 | Cooking Time 30 minutes | Level: Easy



INGREDIENTS

1 lb (450 g) cylindrical Korean rice cakes (garae-tteok)
2 tbsp gochujang (Korean red chili paste)
1 tbsp gochugaru (Korean red chili flakes)
2 tbsp soy sauce
1 tbsp fish sauce
1 tbsp honey or sugar
3 cloves garlic, minced
2 cups (480 ml) water
1 cup (240 ml) heavy cream
1/2 cup (120 g) shredded mozzarella cheese
1 tbsp butter
2 green onions, thinly sliced
1 tsp toasted sesame seeds
1 tbsp neutral cooking oil

Notes
Fresh pre-cooked rice cakes can be used directly without boiling; simply rinse under warm water to loosen. Because this recipe contains heavy cream and cheese, cool leftovers promptly and refrigerate in an airtight container within 2 hours of cooking. Never store at room temperature due to dairy content. Reheat gently on the stovetop over low heat with a splash of water or milk to restore the creamy consistency. For a lighter version, substitute half-and-half for heavy cream, though the sauce will be slightly less rich.

PREPARATION

1. If using frozen rice cakes, thaw them first and rinse under warm water to separate. Bring a medium pot of water to a boil, add the rice cakes, simmer for 3 minutes until softened but still chewy, then drain thoroughly.

2. In a large skillet or wok over medium heat, warm the cooking oil. Add the minced garlic and sauté for 30 seconds until fragrant. Stir in the gochujang, gochugaru, soy sauce, fish sauce, and honey. Cook for 1 minute while stirring constantly to form a thick paste.

3. Pour in the water and bring to a gentle simmer. Add the drained rice cakes, tossing to coat evenly in the sauce. Simmer uncovered for 5-7 minutes, stirring occasionally, until the rice cakes absorb some liquid and become tender but still chewy.

4. Reduce heat to low. Pour in the heavy cream and stir gently to combine with the chili sauce. Sprinkle the shredded mozzarella cheese over the top. Cover the pan and let it melt for 2-3 minutes, stirring halfway through until the cheese is fully melted and the sauce is thick and creamy.

5. Remove from heat. Stir in the butter, green onions, and sesame seeds. Serve immediately while hot and gooey.