

Spicy rice cake (Tteokbokki: 🍲🍲🍲)

Cuisine: **Other**
 Food category: **Side dishes**

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Program steps

Preheating: **99 °C**

1	Steaming		Termination by time	00:20	hh:mm	99 °C	+ 80 %	
2	Combination	60 %	Termination by time	00:20	hh:mm	150 °C	+ 80 %	

Ingredients - number of portions - 10

Name	Value	Unit
rice cake	300	g
fish cake	50	g
Korean Chili powder	5	g
Korean Chili Sauce	20	g
soy dipping sauce	20	g
white sugar	10	g
Green onion(Slice)	10	g
Water	1000	g

Directions

- 1.Prepare the rice cake into the Classic perforated stainless steel and ready to steam.
- 2.Preheat to target temp and steam to soft.
- 3.Advantages of soft surface of rice cake is that it can be easily to absorb the chili sauce with rice cake.
- 4.Stir fried the mirepoix and rest of the sauce, boil it and pour into the Classic full stainless steel, added steamed rice cake.
- 5.Combination mode to stew it around 20 mins and serve with green onion and White sesame seeds.

Nutrition and allergens

Allergens:
 Minerals:
 Vitamins:

Nutritional value of one portion	Value
Energy	1.4 kJ
Carbohydrate	0.2 g
Fat	0 g
Protein	0.2 g
Water	0 g

Recommended accessories

Vision Pan	GN container Stainless steel full	Enameled GN container