

Spicy rice cake (Tteokbokki: 떡볶이)

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

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

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.

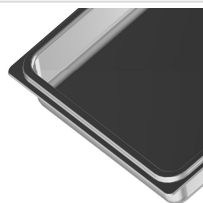
4.Stir fried the mirepoix and rest of the sauce, boil it and pour into the Classic full stainless steel, added steamed rice cake.

5.Combination mode to stew it around 20 mins and serve with green onion and White sesame seeds.

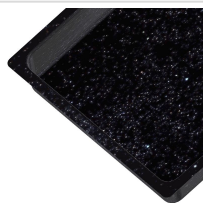
Recommended accessories



Vision Pan



GN container Stainless
steel full



Enameled GN
container