



Gungmultteokbokki

Stir-fried Rice Cake | 국물떡볶이



A popular Korean street-food variation featuring soft rice cakes, savory fish cakes, and fresh vegetables simmered in a light, sweet, and spicy broth crafted specifically to be eaten with a spoon. Crispy fried dumplings (*yaki-mandu*) and hard-boiled eggs are submerged in the soup, absorbing the rich broth for an irresistible combination.

 **Prep: 10 mins** | **Cook: 15 mins** |  **Easy** |  **Sweet & Spicy** | 
Soupy Street Food

Ingredients (2-3 servings)

- **Main Ingredients:** 300g wheat or rice tteokbokki cakes (*tteokbokki-tteok*), 150g Korean fish cakes (*eomuk*), 3–4 deep-fried dumplings (*yaki-mandu*), 1 hard-boiled egg (halved), 1/2 stalk green onion, 1/4 head green cabbage
- **Soupy Sauce Base:** 4 cups anchovy-kelp broth (or water), 2 tbsp gochujang (chili paste), 3 tbsp gochugaru (chili flakes), 2 tbsp soy sauce, 3 tbsp sugar (or corn syrup), 1 tbsp minced garlic, 1/2 tsp curry powder (optional secret ingredient)
- **Finishing Touches:** Toasted sesame seeds

Allergy Information

- **Contains:** Wheat (Rice/Wheat cakes, Fish cakes, Dumplings), Soy (Gochujang, Soy sauce), Fish (Anchovy broth, Fish cakes), Eggs (Hard-boiled egg), Sesame

Equipment

- Medium Stockpot or Deep Pan, Ladle, Spoon, Knife, Cutting Board

Cooking Instructions

1. **Prepping Ingredients:** Soak the cakes in lukewarm water for 10 minutes. Slice the fish cakes into bite-sized triangles or rectangles. Cut cabbage into bite-sized squares and chop green onions into thin rounds.
2. **Mixing the Soupy Base:** In a pot, combine 4 cups of anchovy-kelp broth with gochujang, gochugaru, soy sauce, sugar, minced garlic, and optional curry powder. Stir well until seasonings are fully dissolved.
3. **Simmering Broth & Ingredients:** Bring the pot to a boil over medium-high heat. Add the soaked cakes, sliced cabbage, and fish cakes. Reduce heat to medium and simmer for 8–10 minutes until the cakes swell and become soft.
4. **Adding Dumplings & Egg:** Add the halved hard-boiled egg and crispy fried dumplings into the simmering broth during the last 2–3 minutes so they absorb the savory soup while remaining slightly crisp.

5. **Finishing & Serving:** Stir in the chopped green onions, turn off the heat, and ladle generous amounts of soup along with the cakes, dumplings, and egg into a wide bowl. Sprinkle with sesame seeds and serve hot with spoons.

Cooking & Pairing Tips

- **Spoon-Friendly Consistency:** Maintain a generous liquid ratio compared to traditional thick-style tteokbokki so every bite of rice cake can be scooped up with a full spoon of hot broth.
- **Curry Powder Secret:** Adding just 1/2 teaspoon of mild curry powder to the broth eliminates fishiness from the anchovy base and gives the soup a subtle, savory depth popular in famous Korean snack shops (*bunsik-jip*).
- **Perfect Food & Beverage Pairing:** Ideal for dipping crispy fried seaweed rolls (*gim-mari*), vegetable fritters, or Korean blood sausage (*sundae*). Enjoy with pickled yellow radish (*danmuji*) and a cold sweet beverage.

Storage Instructions

- Best enjoyed immediately while hot. Leftovers can be stored in an airtight container in the refrigerator for up to 1–2 days. Reheat on the stovetop over medium heat with a small splash of water or broth to loosen the soup.

Nutrition Facts (Estimated)

- Total Content : Approx. 850g (2-3 servings total)
 - Calories : 720 kcal total (approx. 85 kcal per 100g / 240 kcal per 1 serving)
 - Sodium : 1,280mg (64%)
 - Total Carbohydrate : 125g (39%)
 - Sugar : 22g (22%)
 - Total Fat : 14g (26%)
 - Trans Fat : 0g
 - Saturated Fat : 3g (20%)
 - Cholesterol : 75mg (25%)
 - Protein : 24g (44%)
 - Calcium : 140mg (14%)
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Editor's Review

1. A Sensual Encounter of Slurpable Sweet-and-Spicy Broth and Soft Rice Cakes

The moment a spoonful of savory, sweet-and-spicy broth filled with plump rice cakes hits the palate, a deep umami base combined with bold gochujang warmth softly embraces the senses. Whether battling a chilly afternoon or a sudden

craving, the tender, chewy texture of rice cakes soaked in flavorful broth delivers an endlessly comforting and delightful culinary experience. Biting into a crisp fried dumpling that has softened slightly from soaking in the rich liquid releases a savory richness, marking the absolute highlight of this dish.

2. Essence of Broth-Based Comfort Forged by Hydration Control and Starch Release

Gukmul-tteokbokki stands as a masterclass in modern street-food craft, diverging from heavily reduced styles by utilizing an ample, soup-like base that allows rice starches to gently emulsify into the liquid. Timing the boil to ensure the rice cakes cook tenderly to their core while extracting natural sweetness from vegetables creates a clean yet substantial body—a fundamental culinary science that guarantees a balanced, slurpable consistency.

3. Heartwarming Solace Rising from a Nostalgic Bowl of Warmth

Carrying the lively memories of neighborhood snack bars and the comforting reassurance of simpler days, a generous bowl of broth-laden tteokbokki overflows with familiar care. Blowing gently on the steaming, spicy soup and savoring it by the spoonful acts as a tender ritual of purification that instantly warms a weary spirit. Unpretentious yet deeply restorative, this cozy dish offers a steadfast sanctuary of joy at the end of a long day.

