



Jeukseoktteokbokki

Stir-fried Rice Cake | 즉석떡볶이



<https://koreancuisine.net>

A popular, interactive Korean hot-pot style tteokbokki cooked directly at the dining table. Chewy rice cakes, fish cakes, cabbage, and ramen or *jjolmyeon* noodles simmer together in a sweet, savory, and spicy gochujang-chunjang sauce base. Customized with fried dumplings, hard-boiled eggs, and melted mozzarella cheese, it culminates in savory fried rice made with the leftover sauce.

 **Prep: 15 mins** | **Cook: 15 mins** |  **Easy** |  **Spicy** |  **Interactive**
Street Food

Ingredients (2-3 servings)

- **Main Ingredients:** 300g rice cakes (*tteokbokki-tteok*), 150g Korean fish cakes (*eomuk*), 1 packet ramen noodles (or *jjolmyeon* chew noodles), 2 hard-boiled eggs, 4 deep-fried dumplings (*yaki-mandu*), 1/4 head cabbage, 1/2 stalk green onion
- **Spicy Hot-Pot Sauce Base:** 2 tbsp gochujang (chili paste), 1 tbsp gochugaru (chili flakes), 1 tbsp black bean paste (*chunjang*, secret ingredient), 2 tbsp soy sauce, 2 tbsp sugar, 1 tbsp corn syrup, 1 tbsp minced garlic
- **Broth & Toppings:** 4 cups anchovy-kelp broth (or water), 1/2 cup shredded mozzarella cheese (optional)

Allergy Information

- **Contains:** Wheat (Noodles, Dumplings, Fish cakes), Soy (Gochujang, Soy sauce, Chunjang), Eggs, Milk (Mozzarella cheese), Fish (Anchovy broth, Fish cakes)

Equipment

- Shallow Wide Pot / Electric Skillet, Portable Gas Stove, Spatula/Ladle, Knife, Cutting Board

Cooking Instructions

1. **Prepping Ingredients:** Soak rice cakes in lukewarm water for 10 minutes. Cut fish cakes, cabbage, and green onions into bite-sized pieces.
2. **Mixing the Sauce Base:** In a small bowl, combine gochujang, gochugaru, black bean paste (*chunjang*), soy sauce, sugar, corn syrup, and minced garlic into a smooth paste.
3. **Arranging the Pot:** In a wide shallow pot, neatly layer the cabbage, green onions, soaked rice cakes, fish cakes, ramen noodles, fried dumplings, and hard-boiled eggs. Place a generous dollop of the sauce paste right in the center.

4. **Simmering at the Table:** Pour 4 cups of anchovy-kelp broth over the ingredients. Place the pot on a portable burner over high heat. As the broth comes to a boil, stir the sauce evenly into the liquid.
5. **Cooking & Enjoying:** Reduce heat to medium-high and simmer for 8–10 minutes until the sauce thickens and the noodles and rice cakes become soft and chewy. Sprinkle with mozzarella cheese if desired, and eat directly from the pot while simmering!

Cooking & Pairing Tips

- **The Chunjang Secret:** Adding 1 tablespoon of Korean black bean paste (*chunjang*) to the gochujang sauce base gives Jeukseoktteokbokki its signature deep, savory umami flavor distinct from regular tteokbokki.
- **Finish with Fried Rice (*Bokkeumbap*):** Leave a little sauce at the bottom after eating the main ingredients, add a bowl of white rice, chopped kimchi, shredded seaweed (*gim*), sesame oil, and cheese, and stir-fry over high heat for an incredible final course!
- **Perfect Food & Beverage Pairing:** Pairs wonderfully with crispy assorted fried toppings (*gim-mari*, fried squid), pickled yellow radish (*danmuji*), or a chilled sweet beverage to tame the spiciness. Enjoy with a cold lager beer or soda.

Storage Instructions

- Jeukseoktteokbokki is best enjoyed freshly cooked at the table. Leftover cooked sauce and rice cakes can be stored in an airtight container in the refrigerator for up to 1–2 days. Reheat in a pan with a splash of water or broth to loosen the sauce.

Nutrition Facts (Estimated)

- Total Content : Approx. 850g (2-3 servings total)
 - Calories : 880 kcal total (approx. 103 kcal per 100g / 293 kcal per 1 serving)
 - Sodium : 1,350mg (68%)
 - Total Carbohydrate : 148g (46%)
 - Sugar : 22g (22%)
 - Total Fat : 20g (37%)
 - Trans Fat : 0g
 - Saturated Fat : 4.5g (23%)
 - Cholesterol : 110mg (37%)
 - Protein : 28g (51%)
 - Calcium : 180mg (18%)
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Editor's Review

1. Sensual Excitement Bursting from Simmering Sweet-and-Spicy Sauce and Chewy Rice Cakes

As the crimson broth bubbles dynamically on the tabletop, seeping deep into chewy rice cakes and tender fish cakes, the addictive sweet-and-spicy gochujang sauce instantly captures the senses. Chewy rice cakes, soft fish cakes, springy jjolmyeon noodles, and savory fried dumplings create a lively festival of dynamic textures that keeps every bite thrilling. Crushing a boiled egg yolk into the thick, reduced sauce coats the palate in rich, velvety comfort, delivering an endlessly satisfying culinary experience.

2. Table-Top Thermal Evolution and Viscosity Mastery Forged by Live Simmering

Jeukseoktteokbokki represents the height of interactive table-top dining, mastering the gradual reduction of broth and starch emulsification throughout the meal. Adjusting heat to transform a thin, soupy broth into a rich, velvety glaze represents brilliant culinary evolution as noodle starches and melted cheese fats unite to deepen flavor. Controlling cooking times for various toppings right at the table safeguards distinct individual textures, demonstrating a thrilling mastery of live temperature control.

3. Joyful Solace and Warm Connection Shared Around a Bubbling Pot

Gathering around a simmering pot to add extra toppings and finish with savory fried rice embodies the cheerful, heartwarming spirit of shared dining. This nostalgic tapestry of humble ingredients intermingling over an open flame offers a refreshing ritual of purification that recharges tired spirits amidst a hectic life. Tending the pot together and sharing each spoonful transforms Jeukseoktteokbokki into an authentic, comforting sanctuary that warmly cradles daily weariness with laughter and delight.

