

Paulaner x Streetfood Tteokbokki

Crisp freshness soothes creamy spiciness

Ingredients:

500g thawed Korean rice cake, **220g** Korean fish-cake, **40g** bacon, 1 tsp gochujang, 1 tsp gochugaru, **200ml** cream, **200ml** milk, **100ml** creme fraiche, 1 tbsp. soy sauce, 1 onion cut into strips, 2 spring leeks cut into rings, 4 chives roughly chopped, 2 tbsp. sesame oil, **300g** grated cheese



Preparation:

Fry the bacon in a pan over a low heat and add the onions, spring onions and chive. Leave to brown for just a min. Add the gochugaru, gochujang and sesame oil and soy sauce and mix well, then add the dairy products and stir in well.

Cut the rice cake and the fishcakes into strips and add to the pan. Cook slowly over a low heat until slightly thickened.

Add the cheese and let it dissolve in the sauce over a low heat.

If desired, season with a little gochujang and soy sauce.

Place in bowls and decorate with some chopped chives to serve.