

Rice Cake Recipe

In the story Lilly makes rice cakes for the Tiger. These are not like the dry wheels of puffed rice eaten by people trying to lose weight but a white, cylindrical calorie rich roll also known as garaetteok.

Ingredients

2 cups rice flour

1 tsp salt

$\frac{1}{2}$ tsp sesame oil

$\frac{2}{3}$ cup boiled water

1 tbsp corn starch

Instructions

1. Sift the rice flour into a clean bowl.
2. Add corn starch, fine salt and boiling water. Mix well.
3. Place dough on silicon mat and leave to cool slightly.
4. Knead the rice cake dough until smooth but not dry.
5. Divide the rice cake dough evenly into 4 pieces.
6. Using palm of hands rub sesame oil over the rice cakes.
7. Shape into smooth long rolls about 1.4cms thick.
8. Cut into 5cm long pieces.
9. Line a steamer with baking paper and place rolls on baking paper.
10. Steam over high heat for around 14 minutes or until cooked in centre.

Serve with dipping sauce, add to stir fries or make spicy rice cakes.
known as tteokbokki.



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