

Sliced Soupy Rice Cake Recipe

Ingredients:

300 g beef
2 cloves garlic
2.5 litres water
1 teaspoon ground black pepper
1 tablespoon light soy sauce
2 teaspoons salt
1 teaspoon sesame oil
125 g frozen rice cake slices
1 scallion, sliced
1 egg, separated and fried into thin omelettes and thinly sliced

Method:

Place beef, garlic and water in a pot and bring to the boil. Reduce heat to a simmer and cook for 30-40 minutes. Drain beef and cut into slices then slice again into thin lengths. Season with pepper, soy sauce, 1 teaspoon salt and sesame oil and set aside. Season beef stock to taste with remaining salt then bring to the boil. When stock starts to boil, add rice cakes and cook for 20 minutes. Return beef to the stock and bring back to the boil. Add scallion. Ladle rice cakes, beef and stock into individual bowls. Top with sliced omelette and serve hot.

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