

GUNGJUNG TTEOKBOKKI

A modern take on Korean comfort food, inspired by royal banquets and enriched with our bulgogi sauce made with Korean pear and apple for natural sweetness



COOKING INSTRUCTIONS

1. Slice onion into 0.7 cm strips and cut carrot into similar-sized pieces.
2. Cut green onion diagonally and slice mushrooms.
3. Cut beef into bite-sized pieces.
4. Mix beef and vegetables with bulgogi sauce, then marinate.
5. Heat oil in a pan and stir-fry the marinated bulgogi.
6. Add water and rice cakes, then simmer until tender.
7. Transfer to a serving dish and sprinkle sesame seeds before serving.



- You can also use decorative rice cakes or cheese-filled rice cakes.

INGREDIENTS

MAIN INGREDIENTS:

Bulgogi sauce 120 g, beef 200 g, tteokbokki rice cakes 500 g

ADDITIONAL INGREDIENTS:

Onion 30 g, carrot 30 g, green onion 50 g, mushrooms 50 g, sesame seeds 2 g

» FEATURED PRODUCTS

OPERATIONAL EFFICIENCY



Freshone Bulgogi Sauce

SIZE	10 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Natural Sweetness from Korean Fruits:** Crafted with Korean pear and apple to deliver a clean, balanced flavor

- **Culinary Efficiency:** Eliminates the need for pre-seasoning, making bulgogi preparation simple and efficient

CUSTOMIZED PRODUCTS



It's Well Tteokbokki Sauce

SIZE	2 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Proven Flavor & Quality:** Trusted by major franchise chains in Korea, ensuring consistency and market-tested taste
- **Tailored Development:** In-house R&D and production infrastructure enable custom sauces and menu innovations for clients

OPERATIONAL EFFICIENCY



It's Well Tteokbokki Powder Sauce

SIZE	1 kg
SHELF LIFE	12 months
STORAGE	Ambient(shelf-stable)

- **Consistent Flavor & Easy Storage:** Powder format for authentic Tteokbokki, providing a similar taste to liquid sauces while ensuring stable quality and easier storage, less sensitive to temperature and humidity