





This Korean dish is called "tteokguk", or sliced rice cake soup. It is traditionally eaten on the Korean New Year, but can be enjoyed whenever you're freezing cold and just want a warm, hearty meal. First, you take some sliced rice cakes and wash them with cold water while separating the bits that had been stuck together. Then you can drain it. Secondly, you can take a pot, fill it with cold water and add the rice cakes. You can then boil the pot on the stove and while it's boiling, add some chicken stock for a deep flavour, garlic, salt, chopped up spring onions, dumplings (pork works best), and whisked egg while stirring. If the rice cakes are soft and chewy and the chicken stock has fully dissolved, it's good to eat. Serve it into however many bowls you want and sprinkle it with dried seaweed flakes. If the taste is too bland for you, you can have it with a bit of "kimchi", which is Korean spicy fermented cabbage. Enjoy!

Yoonchan C

Here is my food



Ted Paxton

Hi, Mrs Gordon I wanted to let you know, I have completed the half - term task.



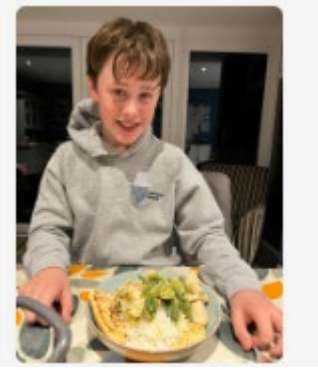
I made homemade chocolate mini cakes (my recipe was butter, icing, flour, egg and milk.)

Myles B



For the cooking I made a Thai green curry





Fraser J