

# Korean-Style Rice Gratin with Wagyu



**535 kcal**  
(per serving)



**20 min**



A rice gratin with Korean flavors inspired by bulgogi. The gochujang paste adds heat and deliciousness to this dish, which can be easily prepared on busy weekdays.

## Makes 2 servings

Wagyu flank	150 g
Onion	1/4 medium (50 g)
Cooked rice (still warm)	200 g
Cherry tomatoes	3 (45 g)
Mild cheese (mozzarella, etc.)	40 g
Vegetable oil	1/2 tablespoon
Sauce	
Gochujang	1/2 tablespoon
Sesame seeds (ground)	1/2 tablespoon
Garlic (grated)	1/2 teaspoon
Sake	1/2 tablespoon
Soy sauce	1 teaspoon
Water	1 tablespoon

1. Heat oil in a frying pan and saute sliced onions over medium heat until soft. Add Wagyu flank (cut into bite-sized pieces) and continue sauteing.
2. Make the sauce. Mix sauce ingredients (gochujang, ground sesame, garlic, sake, soy sauce, water) together. When meat has browned, add sauce to pan and stir into meat. Simmer until sauce is reduced.
3. In an ovenproof dish, layer the warm cooked rice followed by the meat mixture. Top with cherry tomatoes (sliced in half), then spread grated cheese evenly over the top. Bake in a 220°C oven using broiling setting, for about 10 minutes until top of gratin is browned.