

pão de queijo

BRAZILIAN CHEESE BREAD



ingredients



3 cups tapioca starch



2 teaspoons salt



1 cup whole milk



½ cup vegetable oil



2 large eggs



1 ½ cups grated cheese

(Parmesan and/or Pecorino cheese works best)

preparation

- 1 Blend the tapioca starch and salt in a large bowl.
- 2 In a small pot, add the milk and vegetable oil and bring to a boil. Immediately pour it over the starch and mix with a wooden spoon until you are able to touch the dough with your hands. Mix all the ingredients well with your hands until the dough is smooth.
- 3 Add the eggs and mix them until the dough becomes sticky.
- 4 Check the consistency of the dough – it should be firm enough so that you can roll it with your hands.
- 5 Pour in the cheese and mix it just enough to blend it into the dough.
- 6 Refrigerate for 2 hours, so that the dough is firm and easier to roll.
- 7 Heat the oven to 375 degrees. With a tablespoon or using your hands, take out small lumps of the dough and make 2–3 inch balls. Dust your hands as needed with tapioca flour if your hands start getting too sticky.
- 8 Place the rolls on a baking sheet about 2 inches apart.
- 9 Important: the oven must be hot before you put the rolls in!
- 10 Bake for approximately 25 minutes, until the flecks of cheese are brown and the crust is lightly golden. Serve warm, as they may get tough as they get very cool.

Leftover pão de queijo can be frozen and placed directly into the (hot) oven whenever you're ready for more. Enjoy!

Lilian Santini