

Pao de Queijo

Ingredients

250 g tapioca (cassava)
200 mL of milk
30 g butter or margarine
150 g of parmesan or any other cheddar or Comté cheese
2 eggs
1/2 tablespoon of salt

Preparation

1. Preheat the oven to 200°C.
2. Boil the milk with the butter and salt.
3. Place the tapioca in the Kenwood bowl, pour the milk over it and mix.
4. Add eggs and cheese, knead for 10 minutes.
5. Make balls the size of a large walnut on a baking tray lined with parchment paper.
With these quantities we fill a 60x60 cm plate.
6. Bake for 23 minutes in the oven.