

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.