

## Pan de Yuca

BY JOSE GARCES AUGUST 2013 THE LATIN ROAD HOME



### *Yuca Bread with Queso Fresco*

The ratio of flour to cheese seems crazy, but it works. Serve the bread hot (for a spongy texture) or warm (for a denser interior with the dough settling more and forming air pockets).

**YIELD:** Makes about 20 little rolls

## INGREDIENTS

- 1 cup yuca flour
- 1 lb queso fresco, finely grated (about 4 cups)
- 1 large egg, beaten
- 1 tsp baking powder
- 2 Tbsp whole milk
- 1 Tbsp unsalted butter, melted
- 1 tsp kosher salt
- 1 tsp granulated sugar
- [Guava-Chile Butter](#) (optional)

## PREPARATION

Preheat the oven to 375°F. Lightly grease a baking sheet or line it with parchment paper.

Combine the flour, cheese, egg, baking powder, milk, butter, salt, and sugar in a bowl and knead them together until thoroughly mixed and fairly smooth. Form the dough into about 20 round balls. Bake the rolls on the baking sheet for 20 minutes or until golden brown. Serve warm. To reheat, cover the bread loosely with aluminum foil and heat for 6 to 8 minutes in a 200°F oven.