

Brazilian Cheese Bread (Pão de Queijo)

Yield: MAKES 8 ROLLS

INGREDIENTS

- 335 g** tapioca starch
- 6 g** plus 1 g kosher salt, divided
- 1 g** baking powder
- 145 g** whole milk
- 90 g** vegetable oil
- 35 g** plus 5 g water, divided
- 21 g** unsalted butter
- 100 g** egg (2 large eggs)
plus 50 g egg (1 large egg), divided
- 100 g** Parmesan cheese, finely grated
- 100 g** Pecorino Romano, finely grated

Essential Equipment

Stand Mixer
Stand Mixer
Digital Kitchen Scale

INSTRUCTIONS

Cook's Note: *Cook's Note: We've tested this recipe using both gram measurements and traditional U.S. volume and weight measurements, so you get to pick the one that works best for you.*

- 1** **335 g tapioca starch**
6 g kosher salt
1 g baking powder

Using stand mixer fitted with paddle, mix tapioca starch, 6 grams salt, and baking powder on low speed until combined, about 30 seconds.

- 2** **145 g whole milk**
90 g vegetable oil
35 g water
21 g unsalted butter

Combine milk, oil, 35 grams water, and butter in medium saucepan and bring to boil over high heat. With mixer running on low speed, working quickly, pour milk mixture over tapioca mixture and continue to mix on low speed until all ingredients are incorporated, about 3 minutes longer.

- 3** **100 g egg (2 large eggs)**

Add 100 grams egg and mix on low speed until dough comes together, turns shiny and sticky, and clings to sides of bowl, about 8 minutes, scraping down paddle and bowl halfway through mixing.

- 4** **100 g Parmesan cheese, finely grated**
100 g Pecorino Romano cheese, finely grated

Add Parmesan and Pecorino and mix on low speed until cheeses are incorporated, 30 to 60 seconds. Mix with rubber spatula to ensure mixture is fully incorporated. Remove bowl from stand mixer and press plastic wrap directly onto surface of dough. Refrigerate for at least 2 hours or overnight.

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- 5** Adjust oven rack to middle position and heat oven to 450 degrees F/230 degrees C. Stack 2 baking sheets and line top sheet with parchment paper. Divide dough into 8 balls (about 100 grams each). To form rolls, lightly dampen your hands with water and roll balls between your palms until smooth. Evenly space rolls on prepared sheet.
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- 6** **50 g egg (1 large egg)**
 5 g water
 1 g kosher salt

Whisk 50 grams egg, 5 grams water, and 1 gram salt together in small bowl. Brush egg mixture over tops of rolls. Place rolls in oven and immediately reduce oven temperature to 375 degrees F/190 degrees C. Bake for 20 minutes. Rotate sheet and continue to bake until rolls are deep golden brown and outer crusts are dry and crunchy, about 20 minutes longer. Transfer rolls to serving platter and let cool for 5 minutes. Serve.