

# Pao de Queijo

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## Ingredients

1 cup grated Parmesan cheese  
1 300g Ricotta, crumbled  
1 cup full fat milk  
1/4 cup vegetable oil, plus 1 Tbsp for oiling your hands  
2 eggs  
500g tapioca flour also known as tapioca starch  
1 tsp kosher salt

## Directions

Step 1:

Prepare the Dough: Preheat oven to 175C.

Step 2:

Add the tapioca flour and the salt to a large bowl, whisk to combine and set aside.

Step 3:

In a medium bowl, combine the cheeses and the eggs and set aside.

Step 4:

Add the milk and the oil to a small saucepan and bring to a simmer on stove top over medium heat.

Step 5:

When the liquid simmers, remove the pan from heat, and immediately pour the hot liquid into the tapioca mixture and using a wooden spoon, stir to combine – the mixture will not be homogeneous, it'll be gummy and clumpy.

Step 6:

Wait 5-10 minutes until the tapioca mixture is cool to touch, and only then add the cheese and egg mixture to the tapioca mixture. Mix with a wooden spoon, or your hands to combine. Now you should have a homogeneous mixture and it should come together as a ball. You'll still see some white tapioca specks in the dough – don't worry, that's totally normal!

Roll the Little Balls:

Oil your hands, then scoop a Tbsp to 2Tbsp size portions, roll them into balls, and arrange them in a baking sheet approximately 2" apart from one another. Bake until golden brown, approximately 30-35 minutes.

THE  
COOKERY

by The Secret Jozi Chef

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