

“ BRAZILIAN CHEESE BREAD SERIES “ (PÃO DE QUEIJO)

Manual Mix Cheese Bread

Prep time - 15 Minutes

Cook time - 25-30 Minutes

* May vary depending on your Oven *

Ingredients

500g Polvilho Azedo (Sour Tapioca Starch)

OR

250g Polvilho Azedo + 250g Polvilho Doce.
(Sour and Sweet Tapioca Starch)

400g Grated Mozzarella Cheese

100g Grated Parmesan Cheese

1-2 Teaspoon Salt or To Taste

2 Large Eggs

100ml Milk

100ml Water

150ml Neutral-flavored Oil (Vegetable, Canola, or
Sunflower oil recommended)



Instructions

- 1. Prepare the Dry ingredients-** In a large bowl, add the Polvilho Azedo or the mixture of both Sour & Sweet Polvilho (Tapioca Starch).
- 2. Prepare the wet ingredients-** In a saucepan, combine the Water, Milk, Oil, and Salt. Heat over medium heat, stirring occasionally, until the mixture comes to a boil.
- 3. Combine Wet and Dry ingredients-** Remove the saucepan from the heat and immediately pour over the Polvilho in the Bowl. Using a large wooden spoon or spatula. Apply caution the mixture will be hot.
- 4. Add Eggs-** Carefully incorporate the Two Eggs mixing & folding vigorously to ensure the Eggs are well incorporated.
- 5. Add cheese-** Add the Grated Mozzarella and Parmesan Cheeses. Mix & fold the dough thoroughly (by hand) until a smooth, homogeneous dough is achieved. Avoid over-mixing once the Cheese has been incorporated.
- 6. Shape the Cheese Breads-** Lightly butter your hands to prevent sticking. Pinch off small portions of the dough (approximately 2-3 tablespoons each) and roll them into small spheres. Place the spheres onto an Ungreased Baking Sheet, leaving some space between each one, as they will puff up during baking.
- 7. Bake-** Pre-Heated Oven at 180°C (350°F) & Bake for 25-30 minutes, or until the Cheese Breads are Puffed and Golden Brown. Baking time may vary depending on your oven.
- 8. Freezing (Optional)** -Arrange the shaped Cheese Breads on a Baking Sheet lined with Parchment Paper. Freeze until solid (about 1-2 hours), then transfer to a Freezer-Safe Bag or container of choice for a longer storage time. Ensure they are store flat.

** Notes **

- ** Using Polvilho Azedo is crucial for achieving the characteristic chewy texture of Pão de Queijo. If using a mixture of Polvilho Azedo and Polvilho Doce, the texture will be slightly less chewy.
- ** Don't over-mix the dough once the cheese is added, as this can result in a tough texture.
- ** Adjust baking time as needed, depending on your oven.

Enjoy your fresh, homemade Pão de Queijo!

[BLOG](#)

[FLYER](#)