

“ BRAZILIAN CHEESE BREAD SERIES “ (PÃO DE QUEIJO)

Spoon Manual Cheese Bread

Prep time - 15 Minutes

Cook time - 20-25 Minutes

* May vary depending on your Oven *

Ingredients

500g Polvilho Azedo (Sour Tapioca Starch)

200g Grated Mozzarella Cheese

50g Grated Parmesan Cheese

1-2 Tea Spoon Salt or To Taste

1 Large Eggs

100ml Water

100ml Neutral-flavored Oil (Vegetable, Canola, or
Sunflower Oil recommended)

Water Room Temperature, to be added gradually
until the dough reached the right consistency



Instructions

1. Prepare the Dry ingredients- In a large bowl, add the Polvilho Azedo

2. Prepare the Wet Ingredients- In a saucepan, combine the 100g Water, 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, mix until you obtain a crumbled texture. Apply caution the mixture will be Hot.

4. Add Egg- Carefully incorporate the Eggs mixing & folding vigorously to ensure the Egg is well incorporated.

5. Add Water to reach desired consistency: Gradually add Room Temperature Water, mixing vigorously until a homogeneous loose mix is achieved

6. Add cheese: Add the cheeses and mix well until fully incorporated.

The desired dough consistency should be slightly sticky but firm enough to hold its shape when scooped with a spoon.

7. Shape the Cheese Breads- Using two regular spoons, scoop portions of the dough and gently shape them into small balls.

Place them 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.

** Notes **

** This recipe does not freeze well. It is best enjoyed fresh.

** A firm cheese is recommended for the best texture and flavor.

** Adjust the amount of Room Temperature Water to be added as needed to achieve the desired dough consistency. The dough should be slightly sticky but not too wet.

Enjoy your fresh, homemade Pão de Queijo!

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