



PAO DE QUEIJO

EQUIPMENT:

WOODEN SPOON
SMALL SAUCEPAN
LARGE MIXING BOWL
BAKING SHEET

INGREDIENTS:

1 CUP OF MILK
4 OZ. BUTTER
1 TSP. SALT

12 OZ. TAPIOCA FLOUR
2 EGGS
4 OZ. GRATED PARMESAN
4 OZ. BASIL PESTO

METHOD:

FIRST

PREHEAT THE OVEN TO 450 DEGREES. LINE A BAKING SHEET WITH PARCHMENT PAPER. PLACE THE TAPIOCA FLOUR IN THE LARGE MIXING BOWL. BRING THE MILK, BUTTER AND SALT TO A BOIL IN THE SAUCEPAN.

SECOND

POUR THE MILK AND BUTTER MIXTURE IN THE BOWL WITH THE FLOUR. USING THE WOODEN SPOON, MIX UNTIL THE FLOUR HAS COMPLETELY INCORPORATED.

THIRD

ALLOW THE MIXTURE TO COOL FOR ABOUT 10-15 MINUTES UNTIL THE IS STILL WARM BUT NOT HOT. ADD ONE EGG TO THE DOUGH AND MIX IT UNTIL IT COMES TOGETHER. ADD THE CHEESE AND MIX AGAIN UNTIL TOGETHER. ADD THE LAST EGG AND THE PESTO AND KNEAD UNTIL YOU HAVE A COMPLETELY MIXED DOUGH.

FOURTH

USING YOUR HANDS OR A SMALL ICE CREAM SCOOP, PORTION THE DOUGH INTO WHATEVER SIZE BALL YOU WOULD LIKE. USUALLY, THEY ARE ABOUT 1.5-2 INCHES IN DIAMETER. BAKE THEM FOR 20 MINUTES AND CHECK. THEY MAY NEED UP TO 30 MINUTES. THE RISING WILL OCCUR IN THE LAST 5-10 MINUTES. THEY WILL BE READY WHEN THEY HAVE PUFFED AND ARE GOLDEN BROWN. SERVE HOT AND ENJOY!