

PÃO DE QUEIJO Brazilian Cheese Bread

Ingredients

-  5 cups of sweet cassava starch
-  2 cups of milk
-  1 cup of oil
-  5 cups of Mozzarella cheese
-  1 tablespoon of salt
-  4 LOHMANN eggs



- 1** In a bowl, put the sweet cassava starch and leave it there.
- 2** Put the milk, oil and salt in a pan to boil. After start boiling, add these ingredients in the bowl with the sweet cassava starch.
- 3** Mix well and let it cool down. A wooden spoon can be used to mix the ingredients.
- 4** After cooling, add the crushed mozzarella and mix well again.
- 5** Add the EGGS one by one, kneading the dough until it becomes sticky (the dough is soft and sticking to the hands).
- 6** Place it in the fridge for 40 minutes. This period the dough stays in the fridge, makes it easier to make the balls by hand, because the dough is less sticky in the hands.
- 7** Take it out of the fridge and make balls. Grease your hands with oil when making the balls.
- 8** Place the balls in a baking dish in the oven for 35 minutes or until golden on top of the cheese bread.



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