

SAN DIEGO RESTAURANT WEEK

RECIPES

Pão de Queijo (Brazilian Cheese Bread)

Courtesy of Rei do Gado

- 1 egg*
- 1/3 cup olive oil
- 2/3 cup milk
- 1 1/2 cups (170 grams) tapioca flour
- 1/2 cup grated cheese (packed, about 66 grams)

Preparation

Preheat oven to 375 degrees F (190 degrees C).

Mix all ingredients together

Roll gumball size balls of mixed ingredients and place them on sheeted pan

Oven bake at 350 degrees F for 20 min

Grated cheese can be replaced with feta cheese (no need to grate), or fresh farmer's cheese (add another 1/2 teaspoon of salt for this)

