



## Pão de Queijo

**SERVINGS** 4-6



**PREP TIME** 5 mins

**COOK TIME** 15 mins

### DIRECTIONS

1. Preheat oven to 400°F. Spread a small amount of olive oil around the insides of each well of a mini-muffin tin.
2. Blend ingredients but put all of them into a blender and pulse until smooth. You may need to use a spatula to scrape down the sides of the blender so that everything gets blended well. At this point you can store the batter in the refrigerator for up to a week.
3. Pour batter into prepared mini-muffin tin, not quite to the top; leave about 1/8 inch from the top.
4. Bake at 400°F in the oven for 15-20 minutes, until all puffy and nicely browned. Remove from oven and let cool on a rack for a few minutes.

Eat while warm or save to reheat later.

### INGREDIENTS

- 1 large egg, room temperature
- 1/3 cup extra virgin olive oil
- 2/3 cup milk
- 1 1/2 cups (170 grams) tapioca flour
- 1/2 cup (packed, about 66 grams) grated cheese, your preference, we get good results with feta cheese (no need to grate), or fresh farmer's cheese (if using fresh farmer's cheese, you may want to add another 1/2 tsp of salt)
- 1 tsp of salt (or more to taste)

For a pinch of

*Seabra's*  
flavor...

Note the Brazilian cheese bread is very chewy, a lot like Japanese mochi.