

Savoury Carnival Treats

Pão de Queijo

Brazilian Cheese Bread



Ingredients

600 g of rice flour



300 ml milk



120 ml water



6 tablespoons of corn or vegetable oil



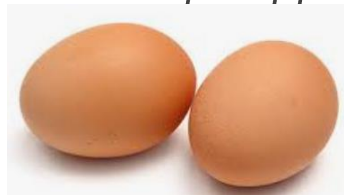
360 g of grated parmesan cheese



240 g of grated mozzarella cheese



2 large eggs



2 teaspoons of salt



Method

Step 1

- ▶ Turn on the oven and set it for 200 degrees
- ▶ Mix together the milk, water, oil and salt in a saucepan and bring to a boil over medium high heat.

Step 2

- ▶ Add the rice flour to a large bowl and, once the milk mixture boils, pour it over the flour. Start mixing it together with a large flat knife. When the mixture is cool enough to handle mix it by hand. The texture will be really white and sticky so you will get messy! You can use a food mixer if you have one but not the hand held type.
- ▶ With the mixer still on if using one, add the eggs, one at a time. You will think they won't mix, since the rice flour mixture is so sticky, but be patient as they will. Extra patience will be needed for those, like me, who will be mixing by hand!

Method (Continued)

Step 3

- ▶ *Once the eggs are all mixed in, add the cheese, a little at a time, until it is all incorporated. The dough is supposed to be soft and sticky. However, if you're worried that it's too sticky just add a little more rice flour. Don't add too much though or the bread will become tough.*

Step 4

- ▶ *To shape the dough balls, wet your hands with cold water and, using a spoon, scoop some of the dough to shape dough balls that are a little bit smaller than a golf ball.*
- ▶ *Place the dough balls on a baking tray covered with baking paper and take them to the oven which should now be nice and hot.*

Bake for 15-20 minutes or until they are golden and puffed.
•Serve them warm! :)

Baking the cheesy bread!

Step 5

- ▶ Bake for 15-20 minutes or until they are golden and puffed up.
- ▶ Serve them warm ,straight from the oven.
- ▶ You can eat them just as they are or spread them with butter. In Brazil, people sometimes spread them with Dulce de Leche which is a thick caramel sauce from a jar. It is easy to find in most supermarkets but you do need a very sweet tooth to enjoy it. I would be interested to see how well it goes with these Brazilian street food snacks.

If you make any of these delicious cheesy bread balls please send any photographs to the school website – we can have a virtual bake off!

