



PÃO DE QUEIJO Tori's Adjusted Recipe

Adapted from [Olivia's Cuisine](#)
I prepared my in a food processor. These adjustments worked the best for me.

Ingredients

2 cups tapioca flour
½ plus 1/8 cups milk
1/4 cup water
3 tablespoons oil
1 tablespoon butter
1 cup grated parmesan cheese
1/2 cup shredded Mexican blend cheese
1 large egg (lightly beaten)
1 teaspoons salt

Instructions

Preheat oven to 400F degrees with a rack in the middle.

Combine the milk, water, oil and salt in a saucepan and bring to a boil over medium high heat. Add the tapioca flour to the bowl of a stand mixer (or food processor). Once the milk mixture boils, pour it over the flour. Pulse the mixer/processor to mix until the dough becomes fondant-like and sticky.

Add the egg. Pulse to mix.

Add the cheese, ½ cup at a time, until fully incorporated.

Line a baking sheet with parchment paper.

Scoop a heaping tablespoon and wet your hands with cold water to form balls of dough slightly smaller than a golf ball.

Place the balls on the parchment.

Bake for 15-20 minutes or until they are golden and puffed.

Serve them warm!

Note: Freeze remaining dough balls then store in a zip lock bag.