

PAO DE QUEIJO - AZOREAN STYLE CHEESE BREADS

By Mrs B



**SOLAR
BRANCO
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SÃO MIGUEL AZORES

RECIPE

Mrs B's Brazilian Cheese Bread, Azorean Style (Pão de Queijo)

250g cassava flour (also known as mandioc flour) – we use the Globo brand

200g cheddar or other similar strong flavoured cheese – grated

200g semi skimmed milk

100g sunflower oil

A pinch of salt

3 medium free range eggs

Instructions:

- Heat oven to 180°C
- Heat oil, milk and salt in a pan until almost boiling
- Take off the heat
- Mix in the flour – if you have a food processor with a dough attachment use this
- Continue mixing until you have the consistency of a smooth paste / thick dough
- Leave to cool for about 10 minutes so that the eggs don't start to cook when you add them
- Add the eggs and cheese and mix well, using a food processor if you have one
- Leave to rest for 20 minutes
- Grease a baking tray
- Spoon the mixture into small balls onto the baking tray using a teaspoon, leaving space for each ball to expand

- Cook in the oven for around 20 minutes until risen and slightly brown

- Enjoy!



THANK YOU

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