

Pao de queijo |

Recipe for 12 buns

Description

Cheese rolls, quick and easy to make.

Note

In this recipe, we use Parmesan cheese instead of Minas cheese. Minas cheese is a traditional Brazilian cheese produced in the state of Minas Gerais, in south-western Brazil. This dish also goes very well with Parmesan or any other hard or semi-hard cheese you like.

For a more authentic result, tapioca flour can be used instead of wheat flour.

Ingredients

Buns

- 180 Gr Grated parmesan
- 5 Gr Salt
- 3 Gr Garlic powder
- 250 Gr Flour
- 160 Ml Milk
- 60 Ml Vegetable oil
- 2 Unit(s) Egg

- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **oven** at **375 F°**
- Resting time **0 mins**

Buns

Preheat oven to 375°F. Mix all ingredients in a blender for about 30 seconds on medium speed. Repeat until smooth. Use non-stick cooking spray to coat a 12-hole muffin tin. Fill each hole with batter until it's level with the center, then bake for about 20 minutes. The loaves are done when they have doubled in size and are a light golden brown. Serve warm.

Bon appétit!