**Pão de Queijo (Cheese Bread)**

**A Brazilian recipe courtesy of Carla**

Ingredients:

1kg manioc starch (½kg sour and ½kg sweet)

1 ½ glass of milk

1 glass of water

½   cup canola oil

¼   cup melted butter

600g grated cheese (mix of Parmesan and Mozzarella)

1 tsp salt

7 whole eggs

1. Boil the milk and water with butter and oil. Add the manioc starch and stir until it disappears. Add salt.
2. Let the mixture cool.
3. Add the eggs one by one. Knead the dough until it separates loosely from the hand. It has to be soft.
4. Add the cheese. Knead a little bit more and make the balls. They will not be perfectly round because the dough should be soft.
5. Bake for 10 min at 430ºF, and then another 20 min at 360ºF.

Note: Manioc is sometimes called cassava or yuca. Manioc starch is also called tapioca.