



Brazilian Cheeseballs

Description

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Pao de Queso

Brazilian Cheeseballs

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```

Ingredients

200ml Milk
100ml Oil

200g Tapioca flour sweet
200g Tapioca flour sour
300g Grated cheese (Gouda)
100g Parmesan
3 Eggs

1/2 EL Salt

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Prepare

? Preheat the oven to 200°C

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Cook

? Boil 200ml milk and 100ml oil and 1/2 tablespoon salt

? Put 200g sweet and sour tapioca flour in a bowl, mix with the liquid ingredients and let it cool

? Add 300g grated Gouda, 100g Parmesan and 3 eggs

? Form small balls with your hands

? Bake in the oven for 20 minutes

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Pao de Queso

Brazilian Cheeseballs

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Ingredients

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Prepare

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Cook

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Category

1. Food
2. normal

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Januar 2022

Author

admin