Pão de Queijo – Cheese Rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

In Brazil we use a cheese called "cheese minas," but as sure with this kind of cheese is not found in other parts of the world, changed the traditional Brazilian recipe with simple ingredients to be found anywhere. These rolls are especially popular in the center-west, southeastern and southern regions of Brazil. - 1 cup tapioca starch (Tapioca flour) - 1/4 cup vegetable oil - 1/4 cup water - 1 teaspoon salt - 1 egg - 6 tablespoons plain yogurt, nonfat or regular - 1 cup grated parmesan cheese

Instructions

1. Preheat oven to 450°F. 2. Put tapioca starch in a metal bowl. Mix oil, water and salt in a pan. 3. Bring to a boil. Pour the sputtering mixture onto the tapioca starch carefully to protect yourself from hot spatters. 4. Mix together with a wooden spoon. Dough will be stiff. When cool enough to touch, add egg and mix well. 5.Blend in yogurt. When well mixed, stir in cheese. Rub hands with oil and form batter into balls. 6.Place on a greased baking sheet. Reduce oven temperature to 350°F. Bake 25_30 minutes, or until done. 7.The rolls puff up during baking, but become flattened when cool.