

Brazilian Cheese Bread

Ingredients

- 1/2 c Olive Oil
- 1/3 c Water
- 1/3 c Milk
- 1 t Salt
- 2 c Tapioca Flour
- 4 clv Garlic (minced)
- 2/3 c Parmesan (grated)
- 2 Eggs (beaten)

Instructions

1. Pour olive oil, water, milk, and salt into a large saucepan, and place over high heat. When the mixture comes to a boil, remove from heat immediately, and stir in tapioca flour and garlic until smooth. Set aside to rest for 10 to 15 minutes.
2. Preheat oven to 375 degrees. Place parchment paper on a baking sheet and set aside. In a small bowl beat eggs until combined.
3. Stir the cheese and egg into the tapioca mixture until well combined, the mixture will be slightly chunky. Grab 1/4 cup-sized balls of the mixture with your hands and roll it into a ball. Place the ball onto prepared baking sheet.
4. Bake in preheated oven until the tops are lightly browned, 15 to 20 minutes. Place on a

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wired rack to cool and consume immediately.