

RECIPE

Paõ de queijo by Nutella®

Medium

40 min



INGREDIENTS

for 6-8 servings

100 g tapioca sour starch

240 ml water

240 ml oil

3 – 5 g salt

5 eggs

240 ml iced milk

300 g semi-mature cheese

½ tbsp. of Nutella® per paõ de queijo



To prepare this delicious recipe, 15g of Nutella® per person is enough to enjoy!

METHOD

**1**

Preheat oven to 175 °C on top and bottom heat.

**2**

Boil the water and oil together. Whisk the mixture while gradually pouring it into the tapioca sour starch.

**3**

Add the eggs one by one and gradually pour in the milk. Mix with salt and grated cheese.

**4**

Cover your hands with oil and form the mixture into little balls (approx. 4 cm across). Place the balls on a strip of baking paper.

**5**

Bake the balls for a total of 30 minutes until golden brown, reducing the heat when they get bigger.

**6**

Cut the balls in half and spread Nutella® on each half (½ tbsp. per pão de queijo).

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