nutelle

Paõ de queijo by Nutella[®]

Medium

40 min



INGREDIENTS

for 6-8 servings

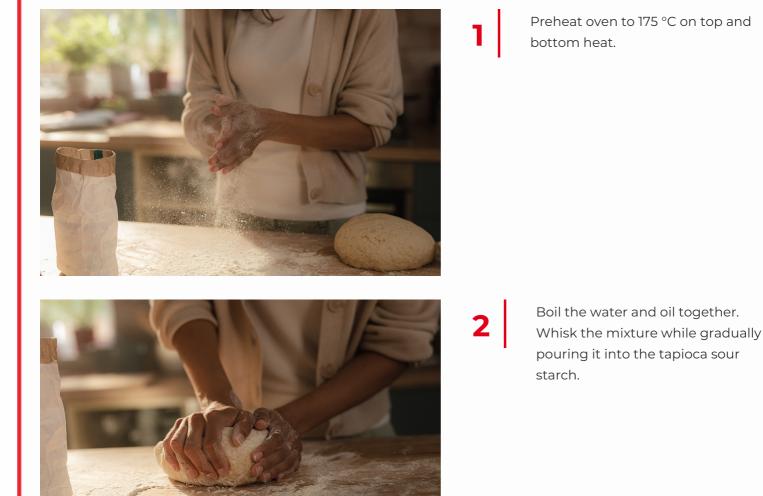
100 g tapioca sour starch 240 ml water 240 ml oil 3 – 5 g salt 5 eggs 240 ml iced milk 300 g semi-mature cheese ½ tbsp. of Nutella[®] per paõ de queijo



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



METHOD





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.

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

6

5

Cut the balls in half and spread Nutella $^{\mathbb{R}}$ on each half (½ tbsp. per paõ de queijo).



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