

# HOW TO MAKE

## Pao de queijo

Shopping list	Step	What to do	What you need (serves 6)	Marguerite's tip
<ul style="list-style-type: none"><li>• 2 tsp salt</li><li>• 14 oz tapioca flour</li><li>• 1 cup milk</li><li>• ½ cup water</li><li>• 1/3 cup peanut oil</li><li>• 2 eggs</li><li>• 9 oz tasty grated cheese (parmigiano, pecorino...)</li></ul>	1	Place flour and salt in the bowl of a stand mixer with the whisk attachment.	<ul style="list-style-type: none"><li>• 2 tsp salt</li><li>• 14 oz tapioca flour</li></ul>	
	2	Bring the liquids to a simmer and pour slowly on the flour as you whisk on low speed.	<ul style="list-style-type: none"><li>• 1 cup milk</li><li>• ½ cup water</li><li>• 1/3 cup peanut oil</li></ul>	
	3	Replace the whisk by the paddle and add the eggs, one by one, then add the cheese. Transfer to a piping bag with a round 2cm tip.	<ul style="list-style-type: none"><li>• 2 eggs</li><li>• 9oz grated cheese</li></ul>	
	4	Pipe little mounds on parchment paper on a cookie sheet and bake in a 350 degrees Fahrenheit oven for 20 minutes (until nicely golden brown).		