

Brazilian Cheese Bread (Pao de Queijo)

190ml <i>milk</i>	Preheat oven to 450°F (230°C).
120ml <i>vegetable oil</i>	Heat up milk, oil, and butter until the butter is melted and the liquids have come to a boil. Add hot liquids to dry ingredients and mix for 1 - 2 minutes until fully incorporated.
20g <i>butter</i>	
◇	
340g <i>tapioca flour</i>	Add two eggs and mix them into the dough at low speed for about 8 minutes until dough sticks to the side of the bowl. Incorporate finely grated cheeses. Then refrigerate for about 2 hours in order for dough to firm up.
12g <i>salt</i>	
1g <i>baking powder</i>	
◇	With lightly wet hands, form into eight balls of dough and set on a parchment lined cookie sheet. Make egg wash from one egg, water and salt and brush the buns.
2 <i>large eggs</i>	
100g <i>Parmesan cheese</i>	
100g <i>Pecorino Romano</i>	
◇	
1 <i>large egg</i>	
5ml <i>water</i>	
1g <i>salt</i>	

Stack two baking sheets before setting into the oven. Lower oven temperature to 375°F and bake for about 40min.

Serve while still warm.