

## **BRAZILIAN CHEESE BREAD**

*(adapted from Fer, Chucrute com Salsicha blog)*

1/2 cup milk  
1/4 cup vegetable oil  
1 egg  
1 cup tapioca starch  
1/4 cup farmer's cheese (see  
1 T Parmigiano Reggiano cheese, grated  
1/2 tsp salt



for topping (optional)  
fresh rosemary leaves, chopped  
kosher salt

Add all ingredients, except those for the topping, into a blender. Blend very well at full speed, stopping a couple of times to scrape the surface of the blender's cup, making sure no bits of tapioca starch are left unmixed.

The mixture will be a little thinner than pancake batter. Pour the batter in mini-muffin tins, to no more than 3/4 of their capacity.

Add a little bit of salt and rosemary on top, place in a 400F oven, and cook for 20 minutes. Most will come out right away without sticking. If some stick slightly, allow them to cool for a few minutes and probe them out gently with the tip of a knife.

The recipe makes 24 little cheese breads.