

Pão de Queijo (Parmesan Popovers)



Savory, slightly gooey, and utterly delicious... the Pão de Queijo is a magical pastry. I was rather late to the pão party, first sampling these delicacies at a Brazilian café near Union Square in Manhattan. I nearly sold my soul to the woman who baked there to extract her secrets, which she grudgingly revealed and I, in turn, gleefully divulge. Rarely have I encountered a better biscuit: quick and easy to prepare, memorable in the mouth. And, bonus: they're gluten free. Serve warm from the oven.

Ingredients:

4 C Tapioca Flour (fine as powdered sugar, the magic of this recipe)
3/4 C Milk
2 Sticks Butter
1 t salt
2 C parmesan cheese
4 eggs

Oven Temp: 400 degrees

Directions:

Heat milk, salt, and butter to just below a boil in a sauce pan stirring constantly until steaming, then remove from heat. Once cooled slightly, slowly add tapioca flour cheese and eggs to mixture, stirring constantly until thoroughly mixed. Batter will be wet but thick, enough for 24 pães. Spoon into greased muffin tins 2/3 full and bake, usually about 20 minutes, until golden.