

CHEESE PUFFS PAO DE QUEIJO



Product Code:
030-131200



Put some Samba in your bakery with our new Pao de Queijo Brazilian Cheese Puffs! This easy to use mix is gluten free, wheat free, yeast free, freeze stable and versatile! Delicious!

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ENTERPRISES LTD.

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CHEESE PUFFS

PAO DE QUEIJO



Product Code:
030-131200

Net Weight:
12.5 kg

Formula:

Baker %	Ingredient	kg	g
100	Pao de Queijo Mix		500
40	Egg		200
40	Water		200
15	Oil		075
40	Cold Shredded hard Cheese		200
235	Total	1	175

Use a cold, hard, non aromatic variety of cheese such as Gouda or Old Cheddar.

Method:

Using Paddle

Add egg, oil, water and cheese into the mixing bowl.

Then add Pao de Queijo mix into mixing bowl.

Mix on low speed 1 min.

Mix on medium speed 3-4 min.

Rest dough 5 min.

Divide and mold into balls no larger than 40 grams.

Or, for a different shape, dough may be rolled out to 1.5cm - 2.0cm thick and cut into squares.

Place on baking tray giving some separation between the pieces and bake.

Bake 410F°/210C°, approx. 15 minutes.

The dough may be portioned, and then frozen for future use from a frozen state.

Simply tray as many frozen portions that you require and bake as needed.

Ingredients:

Tapioca starch, modified starch, maltodextrin, salt, whey powder, vegetable oil, flavouring (with milk products and flavour enhancer glutamic acid), calcium stearyl-2-lactylate.



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