

PEO DE QUIJO

Ingredients

250 g of tapioca (cassava)
200 ml of milk
30 g butter or margarine
150 g of parmesan or any other cheese type cheddar or county
2 eggs
1/2 tablespoon of salt

Preparation

1. Preheat the oven to 200 ° C.
2. Boil the milk with the butter and salt.
3. Put the tapioca in the Kenwood bowl, pour the milk over it and mix.
4. Add the eggs and cheese, knead for 10 minutes.
5. Make balls the size of a large nut on a baking sheet covered with parchment paper.
With these quantities we fill a 60x60 cm plate.
6. Bake 23 minutes in the oven.