

Recipe Sheet

Code Number: ABM/PRS/022
Name: PAO DE QUEIJO MIX (CHEESE BREAD)
Statement: Very rich, cheesy and crispy South American style cheese bread by using Mauri Pao De Queijo mix.



Recipe:	
Mauri Pao de Queijo Mix	500g
Mauri Cheese (Cheddar/Cream)	200g
Egg	200g
Water	130 ± 10g
Total weight	1030g

Process:
1. Weigh all ingredients except water.
2. Weigh water separately.
3. Mix (1) into mixer (kitchen aid) and mix with paddle for 2 minutes.
4. Pour in water and mix for 2-3 minutes approximately until fully developed.
5. Divide the dough into round balls (30g) or desired shape & size.
6. Baking Temperature: 220°C and baking time: 20 – 22 minutes.

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