Cooking around the World: Brazil

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Recipes contributed by Ana Montenegro

**TAPIOCA CAKE *(Bolo de tapioca)***

**Ingredients:**

500 grams granulated tapioca (about 3 ¼ cups)

50 grams grated coconut (about 1/2 cup)

pinch salt

1 cup sugar (Approximately. Use a bit less if you plan to serve the cake with condensed milk)

butter (for greasing the cake pan)

1 liter milk

250 ml. coconut milk (about 1 cup), or 200 ml. coconut milk and 50 ml. cow’s milk

**Method:**

Mix dry ingredients in a bowl.

Butter the cake pan (a bundt pan works well, but you can also use a springform pan).

Heat the milk in a saucepan. When it starts to boil, add the coconut milk and stir until the mixture boils again (do not let it boil over).

When the liquid boils, add the milk to the dry ingredients, stirring continually.

Continue to stir until the mixture has the consistency of soft gruel, like oatmeal (it is important to stir long enough to soften the grains of tapioca).

Pour mixture into the prepared cake pan.

Wait for the cake to cool and set (about 30 minutes).

Turn out onto a serving plate. According to your preference, you may sprinkle the cake with cinnamon and/or grated coconut, or drizzle with condensed milk.

**CHEESE BALLS *(Salgadinho de queijo)***

**Ingredients:**

3 cups flour

1/3 cup parmesan cheese (powder or grated)

6 spoons butter

**Method:**

Preheat the oven to medium heat.

Mix flour and cheese in a bowl.

Add butter, and mix. Dough will be soft, but shouldn’t stick to your hand (if necessary, add more flour).

Form small balls and place on a baking tray.

Bake in a medium oven for 25 minutes or until golden brown.