

# PÃO DE QUEIJO

**PÃO DE QUEIJO**  
the product  
innovation  
in Europe!

**PÃO DE QUEIJO** are small, baked cheese dough balls. They originate from the Minas Gerais region in Brazil and began their success story throughout the whole of Brazil in the 1990s.

Delicious cheese combined with exotic tapioca give **PÃO DE QUEIJO** its aromatic smell and taste.

The addition of oregano, paprika, roasted onions, pizza spice, bacon, sesame or walnuts brings great variety.

**PÃO DE QUEIJO** - the product innovation in Europe! Whether as a snack in between meals, for parties, as a starter or as a side dish to lunch or to an evening meal: **PÃO DE QUEIJO** is always thoroughly enjoyable when served warm!



# PÃO DE QUEIJO PÃO DE

## PÃO DE QUEIJO

Whole egg	10.000 kg
Cheese, grated	4.000 kg
Water	4.000 l
Vegetable oil	1.500 l
<b>Total weight</b>	<b>23.500 kg</b>

Kneading time/Mixing time:	3 minutes on medium speed
Bulk fermentation time/ Swelling time:	5 minutes
Scaling weight:	25 - 40 g / piece
Baking temperature:	210° C
Baking time:	25 g: approx. 20 minutes 40 g: approx. 25 minutes

### Instructions for use:

After the bulk fermentation time, divide the dough into pieces of 25 - 40 g and mould into small balls. The small balls can be baked immediately. There are no limits to the ideas for processing. Many different flavours can be made from the basic dough.

In addition to **ROLADO DE QUEIJO** and **PIZZA DE QUEIJO**, the **PALITOS DE QUEIJO** with oregano are a favourite variation. Here, 4 g of dried oregano are added for each kg of basic dough and the dough pieces moulded into sticks of 10-12 cm in length.

Further possible additions to the dough are also:

- Sesame 40 g
- Roasted onions 30 g
- Walnuts 40 g
- Bacon, cubed 30 g
- Paprika powder 5 g

**PÃO DE QUEIJO** can also be combined with **PIZZA QUICK**. Here, 25 % **PIZZA QUICK** is processed with 75 % **PÃO DE QUEIJO** according to the basic recipe.



**PIZZA DE QUEIJO**

**ROLADO DE QUEIJO**

**PALITOS DE QUEIJO**



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