

Mochi Bacon Cheese Balls



A while ago, I posted a recipe for “mochi cheese balls”, which uses only Parmesan cheese. I adapted the previous recipe by adding Muenster cheese, which give the cheese balls more color and a softer texture due to the melted Muenster cheese. Moreover, bacon bites were added, so you can imagine the taste of these cheese balls. This is a very easy and simple recipe, whenever you want to enjoy a tasty snack or complement a meal, just place these frozen cheese balls in a pre-heated oven for about 25 ~ 30 minutes at 275F and you are ready to receive compliments.

Ingredients:

1 $\frac{1}{2}$ cup tapioca flour
1 $\frac{1}{2}$ cup glutinous rice flour
4 eggs

1 cup water

$\frac{1}{2}$ cup vegetable oil

1 $\frac{1}{2}$ teaspoon salt

1 $\frac{1}{2}$ cup chopped Muenster cheese

$\frac{1}{2}$ cup Parmesan cheese

$\frac{3}{4}$ cup homemade bacon bits





Method:

In a small pan add water, oil and salt, bring to boil and carefully add to the tapioca and glutinous rice flour. Mix gently until you can manage with your hands (be careful it is very hot). Alternatively add the eggs, the Muenster cheese and the Parmesan cheese until a dough is formed. Add the bacon bits (check the recipe here) and mix until the bacon is well incorporated to the dough. Make small balls (you can freeze at this point if you desire), bake for 20 to 25 minutes at 275F. Serve warm. Makes approximately 50 to 60 cheese balls.





Did you know that Muenster cheese was originally made by Benedictine monks in France? In US, this cheese is mainly used melted since it melts easily over low heat. Therefore used in grilled sandwich and hamburger.

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