

Mochi Cheese Balls (Asian Style)

This is a version of the traditional Brazilian pao de queijo using glutinous flour. The texture is softer and lighter as compared to the the recipe using solely tapioca flour.



I posted a while ago, the recipe for “pao de queijo“, which uses tapioca flour as a base for this cheese bread. After researching different versions of these savory cheese bread/balls, I decided to make some change to add an Asian flavor to it. Instead of solely using tapioca flour, I added glutinous rice flour, known as mochi flour. Well, the consistency of this bread is slightly softer and slightly less chewy. If you like mochi you will enjoy this version. This version of cheese balls can be stored at the freezer the same way as the previous one. Whenever you want to enjoy a tasty snack or complement a meal, just pop the frozen cheese balls in a pre-heated oven for about 25 ~ 30 minutes at 300F and voila...you have a yummiie and tasty cheese bread.

Ingredients:

1 ½ cup tapioca flour
1 ½ cup glutinous rice flour
4 eggs
1 cup water
½ cup vegetable oil
1 ½ teaspoon salt
1 cup Parmesan cheese





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 and the Parmesan cheese until a dough is formed. The trick is to add Parmesan cheese to form a big ball of dough.

Make small balls (freeze at this point if you desire), bake for 20 to 25 minutes at 300F.

Serve warm.

Makes approximately 50 to 60 cheese balls.



If you enjoy this recipe you might want to try the Brazilian version or the Asian version with chives and bacon.



Did you know that glutinous rice is also called sticky rice, sweet rice? In spite of the being called “glutinous” does not contain gluten. Rice contains two types of starch: amylose and amylopectin. Glutinous rice contains high amounts of amylopectin and negligible amounts of amylose, therefore is very sticky.

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